



CHANTAL LESCURE POMMARD LES VIGNOTS 2016

£57.50

Buy 6 for £45.04 each and save 6%

Buy 12 for £42.17 each and save 12%

SKU: SSFRCLPVI16

Categories: [Red](#), [Pinot Noir](#), [Burgundy](#), [France](#), [Dry](#),
[£50 - £99.99 Wines](#), [Organic](#), [Vegan](#)

Founded in 1975 by Chantal Lescure, the domaine was taken over in 1996 by her sons Aymeric and Thibault and thus began its conversion to organic viticulture, becoming certified in 2009. They have 18 hectares in the Côte de Beaune and 3 in the Côte d'Or. Based in the town of Nuits-St-Georges, the domaine is rapidly becoming one of Burgundy's most sought-after addresses with winemaker Francois Chaveriat pushing quality to new levels. The approach is relatively low-intervention winemaking, a gravity-fed winery using only wild yeasts, low sulphur additions and no fining or filtration; an approach that Francois feels brings out a real feeling of terroir in the wines. Les Vignots is located on the right slope of Pommard - the Beaune side of the appellation - at 330 meters above sea level. South facing, it has white marl soils. The grapes are destemmed but not crushed, then see a pre-fermentation maceration of a few days, then a slow natural fermentation of almost 4 weeks, with punching down. The wine is aged for around a year and a half in 30% new oak.

