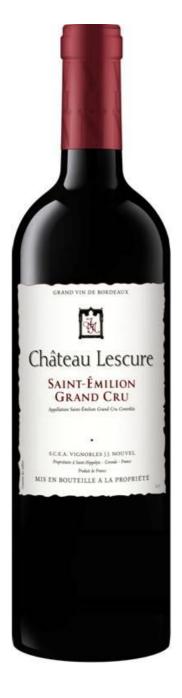


# FICHE TECHNIQUE

## **CHÂTEAU LESCURE**

### Saint Émilion Grand Cru



MANAGER Catherine PAPON-NOUVEL

**ORIGIN OF THE PROPERTY** Family property since 1792

PRODUCTION AREA 5 hectares

MIDDLE AGE OF VINES 50 years and over

SOIL TYPES Sands

**GRAPES VARIETES** Merlot 90 %, Cabernet Franc 10%,

MODE OF CULTIVATION Grassed vineyard

#### BREEDING

For one year the wine is aged in French oak barrels.

#### HARVEST AND VINIFICATION

After thinning and stripping, the grapes are harvested manually, the sorting of the harvest allows to eliminate all plant parts and select the grapes as soon as they arrive at the winery. Alcoholic fermentations are triggered spontaneously and a thermoregulation system allows to control the temperatures both in hot and cold.

#### THE TASTE

Garnet color, intense and lively. Suave nose, delicately woody opening with notes of toast, peppery spices with a hint of vanilla. In the mouth the texture of velvety tannins harmonizes with the smoothness and fat provided by merlot.

The finish is often long, full of finesse and elegance.

### VIN BIOLOGIQUE

