

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

