



DOMAINE  
CHANTAL LESCURE

# CLOS DES TOPES BIZOT

Côte de Beaune

## Vine and soil

The vine was planted in 2000 and 2006 on 1.30 hectares. It faces East, on the mountain of Beaune.

The soil is clay-limestone, stony.

The yield is about 35-40hl / hectare.

## Wine-making

We harvest manually in cases of 25 kg. The grapes are sorted out. We do a pneumatic pressing with the whole grapes then a light racking of the must, without addition of sulfur.

Fermentation is made in 228-liters barrels, without stirring of the lees. We use very little new wood.

It is a long fermentation (4 to 8 months), in natural yeasts.

## Maturing and bottling

We age our wines on lees for 15 months.

We bottle after the second winter, we slightly filter if necessary.

