



DOMAINE  
CHANTAL LESCURE

# LES DAMODES

Nuits-Saint-Georges

## Vine and soil

This altitude plot (320 meters above sea level) is located north of the appellation. It is exposed East, on a very hard pink limestone slab.

The yield is about 35-40hl / hectare.

## Wine-making

We harvest manually, in cases of 25kg. The grapes are destemmed, not crushed, and put in tanks by gravity. A pre-fermentation maceration is made for 3 to 4 days.

The fermentation is smooth and long, in natural yeasts. We punch the cap moderately, the vatting lasts 20 to 25 days.



## Maturing and bottling

We rack and blend the batch in mass. We bottle after 16 to 18 months, without filtration.

