



DOMAINE
CHANTAL LESCURE

PASSETOUTGRAINS

Bourgogne

Vine and soil

The vineyard covers an area of 0.09 hectares and is planted with 70% Gammay and 30% Pinot Noir.

The yield is approximately 35–40 hl/hectare.

Wine-making

We harvest the grapes by hand. The grapes are sorted, with 50% destemmed and 50% left whole. This cuvée is vinified without sulphur and using indigenous yeasts. It is left to ferment for around a fortnight in small stainless steel vats.



Maturing and Bottling

This wine is aged entirely in 500-litre barrels without the addition of new oak.

Aged on the lees for 14 months.

The wine is unfiltered.

