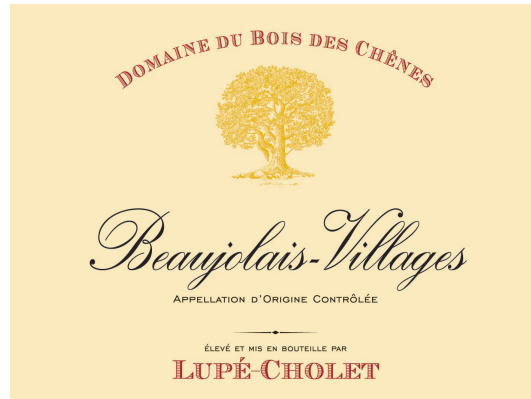




DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in the village of Blacé, Rhône department, North of Lyon. The soils are granite sands on granite base-rock. The vines are on the hill with an Eastern exposure.

Grape variety

100% Gamay.

Vinification

Beaujolais method with semi-carbonic maceration.

Maturation

In stainless steel vats in order to keep the fruity flavors.

Tasting notes

It has a deep ruby-red colour. It has fine and typical fruit in the nose with red and black small fruit and a floral aspect. Very fleshy and smooth on the palate, it has a full, well-balanced body.

Gastronomical suggestions

Serve at 15°C with hot or cold red meat dishes, barbecues, poultry and fine cheeses.

Ageing potential

2 to 5 years.