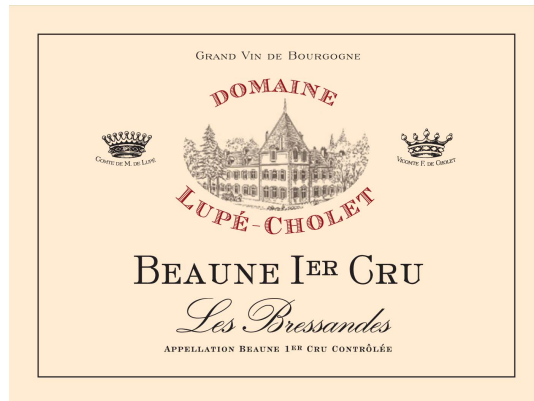



Comte de M. de Lur


Vicomte F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

0,3194 ha (0,7857 acres) parcel located in the middle of "Les Bressandes" climat in the northern part of the Beaune vineyard. Clay-rich lime soils on hard limestone.

Grape variety

100% Pinot Noir.

Vinification

The grapes are picked manually into 12-odd kilogram harvesting crates and transported as quickly as possible to the winery, so as to avoid heat, rain, or bruising of the grapes. The contents of the cases then go through the sorting table, to get rid of stones, leaves, green bunches (verjux), etc... According to the nature of the vintage, 85 to 100% of the harvest is destemmed so as to avoid excessive bitterness from the stalks. Fermentation with maceration then goes on for 15 to 20 days in conical vats equipped with radiators for thermoregulation. This allows control of fermentation temperatures and has direct influence on aromas and colour extraction. Finally, gentle pressing makes way for the breeding and elegance of the wine.

Maturation

The wines are barrelled for 15 to 20 months, according to vintage, in oak casks, of which 20 to 40 % are new, with a variety of origins of wood : Tronçais, Nevers, Vosges, Burgundy. Maturation in new casks brings the fragrances and tannin of the wood, and also, via its porosity, limited natural oxygenation helping favourable maturation of the wine. Whilst the wine is maturing, it is regularly stirred up (bâtonné), putting the lees back into suspension, bringing more fatness and roundness. Racking takes place prior to bottling, with no fining, just light filtration, preserving the natural riches of the appellation.

Tasting notes

It has a very deep ruby-red colour. The nose is fresh and still young, it is delicately aromatic with red fruit cream and spices including pepper. On the palate, it has plenty of volume and spirit with a fine tannic body and discreet new oak.

Gastronomical suggestions

It will accompany finely prepared red meats of quality and mild tasting game, joint of boar, also mild cheeses. Serve at 17°C.

Ageing potential

More than 10 years.