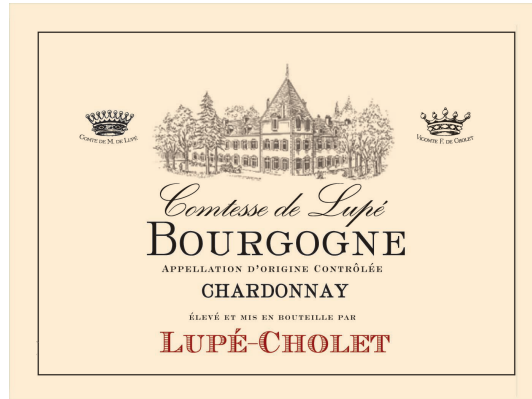


  
Comte de M. de Lupé

  
Vicomte F. de Cholet

**DOMAINE**  
**LUPÉ-CHOLET**  
depuis 1903



***Area of production and geology***

This appellation is made from grapes grown in the southern part of Burgundy vineyard. The vines are planted on clay-rich limestone soils, on slopes facing East to South.

***Grape variety***

100% Chardonnay.

***Vinification***

It undergoes a classical dry white wine vinification in stainless steel vats with temperature regulated at 20° to 22°C.

***Maturation***

Maturation is also done in stainless steel vats for 90% resulting in a good balance between fruity aromas and structure.

***Tasting notes***

It has a pale golden colour with hints of green on the edges. On the nosed, it has fresh and tasty fruitiness with wild peach, Rennet apple and a honeysuckle blossom character. On the palate, it is generous and smooth though lively, with a very nicely balanced body.

***Gastronomical suggestions***

Serve at 12°C with fish of all types, shellfish and white meats.

***Ageing potential***

3 to 5 years.