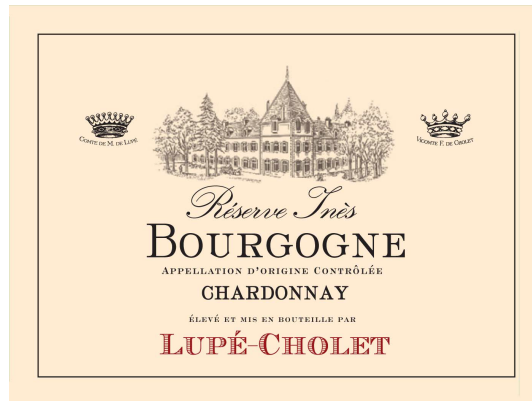



CÔTE DE M. DE LUPÉ


VICOMTE F. DE CHOLET

**DOMAINE
LUPÉ-CHOLET**
depuis 1903



Area of production and geology

The vineyard is located in the south of the Côte de Beaune and in the Hautes Côtes. The soils are mostly clay-rich limestone but sometimes granite based.

Grape variety

100% Chardonnay.

Vinification

Classical dry white method for a part in stainless steel vats with thermoregulation at 20°C to 22°C and for a part in oak barrels (228 l).

Maturation

The maturation is made in oak barrels without any new oak, from 13 to 16 months.

Tasting notes

It has a beautiful gold colour with glints of green. Its nose is delicate and fruity, with white fruits and sweet spices aromas, underlined by an elegant oakyness. On the palate, its body is well-balanced with a long after-taste, and a nice minerality.

Gastronomical suggestions

Served at 12°C, it may accompany delicate sea and river fishes cooked in sauces, seafood, and fairly strong cheeses.

Ageing potential

3 to 5 years.