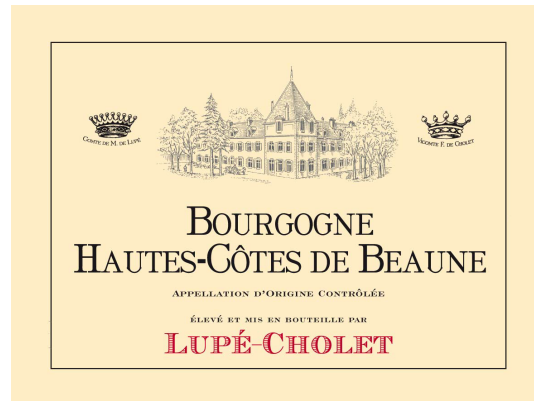




DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

From central Burgundy, in the higher hills to the West of the Côte de Beaune. Diverse clay-rich limestone soils on Jurassic rock. Exposures are South to East, getting best sunlight.

Grape variety

100% Pinot Noir.

Vinification

Traditional Burgundian method of vinification in open vats with twice daily treading down and long maceration for maximum extraction.

Maturation

50% of the blend is aged in 228 litre oak casks; 50% in vats for freshness of fruit, for 9 to 12 months.

Tasting notes

Deep and dark ruby-red colour. On the nose a touch of somewhat minty chocolate. Quite soft on the palate, a well-balanced build, with notes of spices, and a balsamic touch.

Gastronomical suggestions

It makes a good match with grills and roasts of red meats, stews, small game and medium cheeses. Serve at 17°C.

Ageing potential

5 to 7 years.