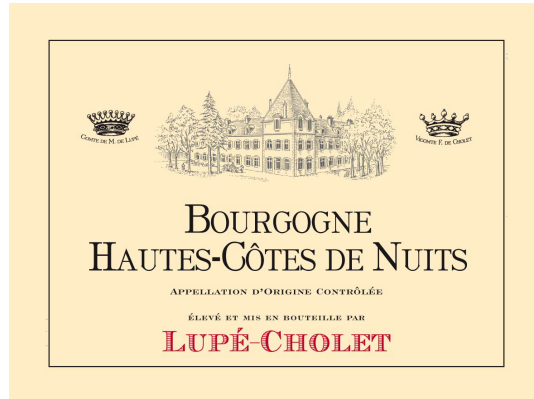


  
Comte de M. de Lupé

  
Vicomte F. de Cholet

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



***Area of production and geology***

The vineyard is in the hillrange behind the Côtes de Nuits, to the West, in central Burgundy. Clay rich calcareous soils on Jurassic limestone, usually containing marls which is suitable for white wines. On slopes facing East to South.

***Grape variety***

100% chardonnay.

***Vinification***

Traditional method of vinification for a part in oak foudre or barrel and for a part in stainless steel vat in order to keep the fruits aromas..

***Maturation***

In 228 litre oak casks for 12 to 15 months.

***Tasting notes***

It has a bright, pale gold colour. Fresh in the nose, it has white fruit aromas (ripe apple and white plum) and a hint of pear. On the palate, its structure is fleshy and lively with good body and unobtrusive oak.

***Gastronomical suggestions***

It will make a good partner for all fish courses, including in sauces and will stand up to quite strong cheeses. Serve at 12°C.

***Ageing potential***

3 to 5 years.