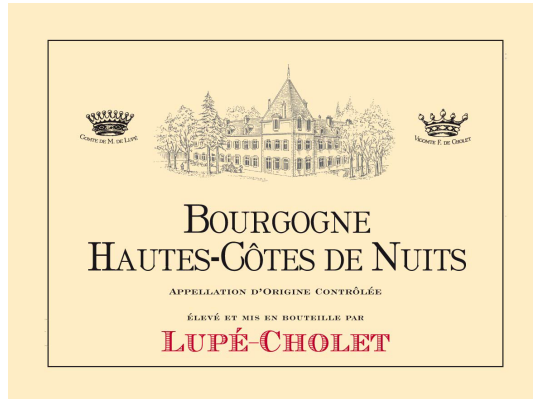




DOMAINE  
**LUPÉ-CHOLET**  
depuis 1903



***Area of production and geology***

The vineyard is located from the hillrange behind the Côtes de Nuits, to the West, in central Burgundy. The soils are clay rich limestone on East to South facing slopes.

***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***

Aged half in oak casks for mellowness, half in vats to retain maximum fruit, for 9 to 12 months.

***Tasting notes***

It has a deep, garnet-red colour. In the nose, It is fresh, with typical fruit : small black fruit including myrtle and blackberry, and a hint of cherry brandy. On the palate, it has a sizeable body with good structure and finely balanced tanins.

***Gastronomical suggestions***

It will suit fine red meats, game fowl, soft cheeses. Serve at 16°C.

***Ageing potential***

3 to 5 years.