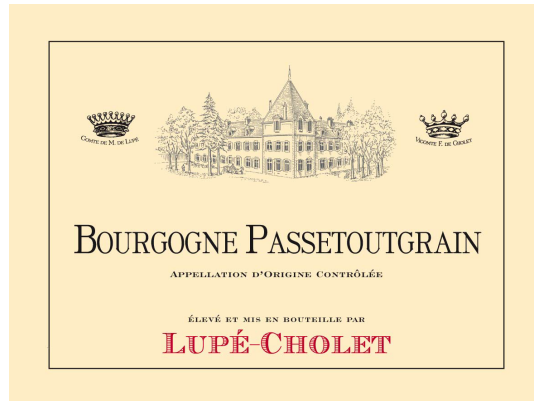


  
COMTE DE M. DE LUPÉ

  
VICOMTE F. DE CHOLET

**DOMAINE  
LUPÉ-CHOLET**  
depuis 1903



***Area of production and geology***

Côte d'Or and North of Saône et Loire. The vines are planted on diverse limestone and occasionally granite based terrains.

***Grape variety***

More than 1/3 Pinot noir, the remainder being Gmay noir

***Vinification***

Traditional Burgundian method with treading down and long maceration.

***Maturation***

From 6 to 12 months, mainly in vats to preserve the fruit.

***Tasting notes***

It has a full and bright garnet-red colour.  
Fresh and tasty, it has very nice typical fruit : red berries and blossom.  
Quite lively, it is round with a well-balanced body.

***Gastronomical suggestions***

It will be good with red meats, roast, grilled or stewed and delicate cheeses.  
It makes easy drinking. Serve at 14°C.

***Ageing potential***

1 to 3 years