

  
Comte de M. de Lupé

  
Vicomte F. de Cholet

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



***Area of production and geology***

Vineyards for this wine are mostly in Côte Chalonnaise, Côte de Beaune and Côte de Nuits. Generally of clay-rich, lime nature, the soil varies according to origin.

***Grape variety***

100% Pinot Noir.

***Vinification***

Vinification is of traditional Burgundian type, in open vats with twice-daily punching of cap.

***Maturation***

Maturation takes place partly in 228 litre oak Burgundy casks, to mellow the aromas, partly in vats to preserve fruitiness.

***Tasting notes***

Deep and bright garnet-red colour. On the nose, lovely fruitiness, with aromas of strawberries, blackcurrant, et sweet spices. On the palate it is well-balanced and mineral. It has fine tannins and good liveliness.

***Gastronomical suggestions***

It would be ideal with red meats, poultry in wine sauces, small game and tasty cheeses. Serve at 16°C.

***Ageing potential***

3 to 5 years.