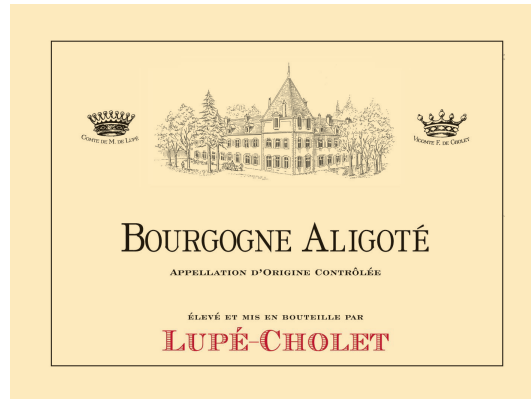




DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located above all Côte d'Or and Saône et Loire. The soils are lime and clay on various Jurassic limestone subsoils.

Grape variety

100% Aligoté.

Vinification

Classical dry white in stainless steel vats with thermoregulation at 20°C.

Maturation

In stainless steel vats, on lees, for a few months so that the wine gains substance white maintaining its fruit.

Tasting notes

Pretty bright straw yellow colour. Mineral and floral nose. Fruity notes on the palate with restrained liveliness.

Gastronomical suggestions

It can accompany fish, seafood in general, cold meats. With crème de cassis (blackcurrant liqueur) it makes the aperitif kir. Serve at 10°/11°C.

Ageing potential

2 to 3 years.