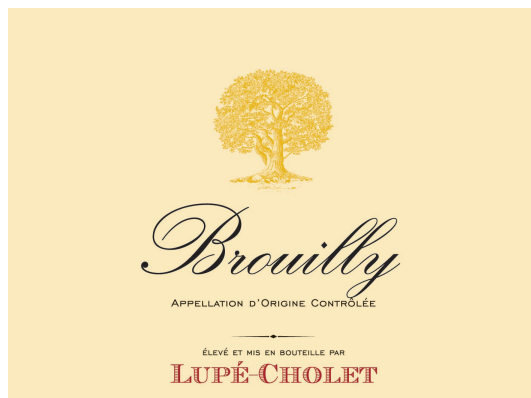




DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in the villages of Odenas, Saint-Lager, Quincié, Cercié, Charentay and Saint Etienne-la-Varenne in the Nothern part of the Beaujolais area. The soils are granit and dioritic schists of the Primary era.

Grape variety

100% Gamay.

Vinification

Harvesting is fairly late to obtain better ripeness (the granite soil is very permeable and does not remain damp, thus avoiding risk of rot). Acidity remains stable at the end of ripening, without too sharp a drop. Sorting of the manually picked grapes takes place if necessary in the vineyard to avoid contamination during transport. The method is semi-carbonic in open vats with temperature control ; maceration lasts 8 to 10 days. Two emptyings for 1 to 2 hours, then refillings of vats take place during vinification to obtain fatness (délestage). A punching of cap takes place at the end of alcoholic fermentation on the non destalked bunches (80% of total). The winery is worked by gravity, with no pumping of the grapes.

Maturation

In stainless steel vats for 4 to 10 months so that it can run off while keeping its fruit.

Tasting notes

It has a bright and deep cherry-red colour. Fresh in the nose, it has good, typical fruit : floral with peony and iris and a schisty minerality. In structure, it is full and well-balanced with good body on the palate.

Gastronomical suggestions

Served at 14°C, it can accompany grills, roasts, the local Lyonnais dishes (e.g. hot saucisson) and mild cheeses.

Ageing potential

3 to 7 years.