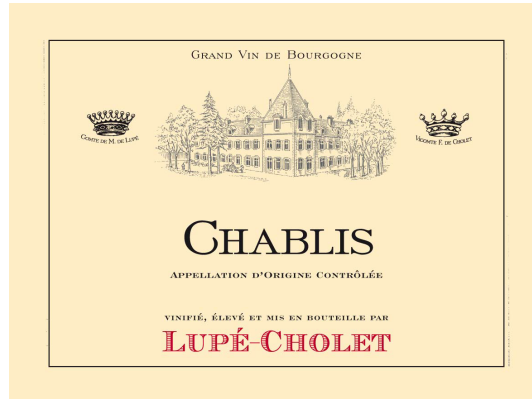



Comte de M. de Lupé


Vicomte F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

Vineyard located in the Yonne department. Our Chablis AOC vineyards are situated on the territories of the villages of Béru, Chichée and Chablis. Slopes are gentle (5 to 20%) and exposures diverse.

Grape variety

100% Chardonnay

Vinification

Mechanical harvest, providing slight prefermentary maceration, pneumatic press, then vinification 100% in thermoregulated stainless steel vats. At each stage of vinification, we seek a juxtaposition of the characteristics inherent to Chablis : fruitiness (citrus, tropical fruit), florality (hawthorne) and «terroir» (minerality).

Maturation

6 to 8 months on lees followed by bottling, from March onwards.

Tasting notes

Pretty, straw yellow color with glints of gold. Elegant and complex, its nose shows nuances of beeswax, white peach, slight apricot, then vine blossom. On the palate, we taste a great harmony. this wine shows beautifully dense fruitiness over balanced minerality.

Gastronomical suggestions

Served between 10 and 12°C, it will make a good aperitif with burgundian "gougères" or go well with oysters, see food and good charcuterie.

Ageing potential

3 to 5 years.