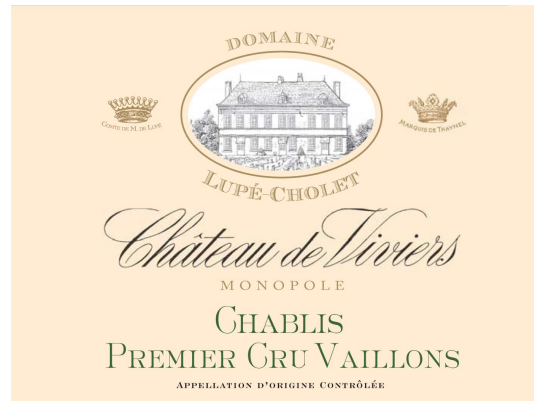



Comte de M. de Lupé


Vicomte F. de Cholet

**DOMAINE
LUPÉ-CHOLET**
depuis 1903



Area of production and geology

This plot of Vaillons has a surface of 0,55 Ha (1,35 acres) and is situated on the left bank of the Serein river, on the territory of Chablis town. Clay-rich limestone soil on the Kimmeridgian strata of the upper Jurassic. Classical makeup of soil in Chablis region. The vines are on mild slopes (10 to 15%) exposed South-East. The «terroir» style is a classic of Chablis.

Grape variety

100% Chardonnay.

Vinification

Manual harvest, pneumatic press, then vinification 100% in thermoregulated stainless steel vats.

Maturation

9 to 11 months on lees followed by bottling.

Tasting notes

Very pretty green-gold colour. The nose is very fresh with white fruits notes and lemon, honey and aromatic herbs aromas. Mineral in mouth, nervy and well balanced.

Gastronomical suggestions

Served at 12°C (53,6 °F), the 1er Crus are the quintessence of typicality in Chablis. They are the ideal partners for sea food (shellfish, cockles, fish), also sausage pies, snails and white meats.

Ageing potential

5 to 7 years.