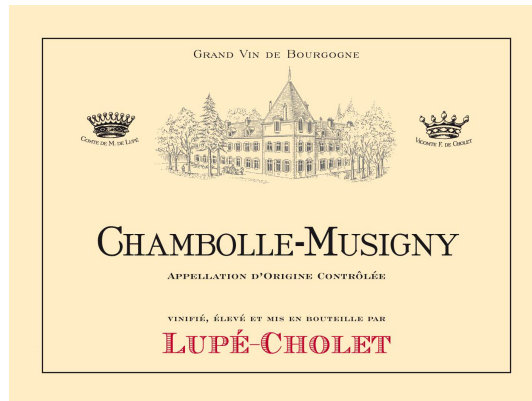



Comte de M. de Lupé


Vicomte F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

Situated on the village territory of Chambolle Musigny in the Côte de Nuits. The soils are brown calcareous on hard Bajocian limestone. Hillsides facing East South East.

Grape variety

100% Pinot Noir.

Vinification

The grapes are picked manually into 30-odd kilogram harvesting crates and transported as quickly as possible to the winery, so as to avoid heat, rain, or bruising of the grapes. The contents of the cases then go through the sorting table, to get rid of stones, leaves, green bunches (verjux), etc... According to the nature of the vintage, 85 to 100% of the harvest is destemmed so as to avoid excessive bitterness from the stalks. Fermentation with maceration then goes on for 15 to 20 days in conical vats equipped with radiators for thermoregulation. This allows control of fermentation temperatures and has direct influence on aromas and colour extraction. Finally, gentle pressing makes way for the breeding and elegance of the wine.

Maturation

The wines are barrelled for 15 to 20 months, according to vintage, in oak casks, of which 20 to 40 % are new, with a variety of origins of wood : Tronçais, Nevers, Vosges, Burgundy. Maturation in new casks brings the fragrances and tannin of the wood, and also, via its porosity, limited natural oxygenation helping favourable maturation of the wine. Whilst the wine is maturing, it is regularly stirred up (bâtonné), putting the lees back into suspension, bringing more fatness and roundness. Racking takes place prior to bottling, with no fining, just light filtration, preserving the natural riches of the appellation.

Tasting notes

Beautiful garnet red in colour. Fine, well-developed nose with notes of cherry, strawberry, and tea. Long on the palate with solid structure and lovely tannins.

Gastronomical suggestions

It will accompany the best cut of red meat finely prepared and delicate mild to medium cheeses. Serve at 17°C.

Ageing potential

7 to 10 years.