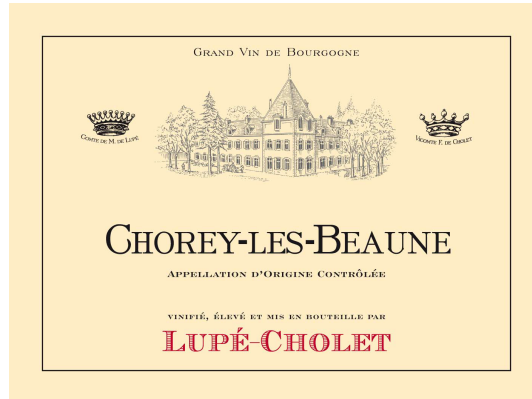



CÔTE DE M. DE LUPPÉ


VINCENT F. DE CHOLET

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

Situated at the heart of the Côte de Beaune, the commune of Chorey-Les-Beaune lies next to Savigny-Les-Beaune and Aloxe-Corton. The wines here are predominately red. The clay-and-limestone soil lies on an ancient stony alluvial fan and is therefore very well-drained.

Grape Variety

100% Pinot Noir

Vinification

The grapes are handpicked in 25-kg crates. They are sorted once they arrive at the winery and are gravity-fed into tanks. Vinification is carried out according to Burgundian tradition. Maceration and fermentation lasts for 20 to 28 days in conical oak vats. Controlling temperatures allows us to work on different aspects of the wine. First we bring out the fruit of the Pinot Noir grape at temperatures of between 10° and 14°C and then increase temperatures to 20° - 30°C to develop body and tannins. Daily punching of the cap is adapted to each phase of the maceration and extraction processes. During devatting, careful attention is given to pressing which is done very gently and is guided by tastings to ensure that we extract only the highest quality tannins.

Maturation

Not only does barrel-ageing lend aromas to the wine, but the porosity of the wood lets just the right amount of oxygen in to allow the wine to mature. This wine was oak barrel-aged for 14 to 16 months in the estate's cellars (15 to 20% new oak). The diverse origins of the barrels (the Tronçais, Allier and Vosges forests), their particular degree of toasting and their age all contribute to our quest for bringing out the aromatic complexity that this special terroir has to offer.

Tasting notes

This Chorey-les-Beaune has a beautifully intense and bright ruby red colour. The nose has toasted notes of red fruits and jam which with ageing move onto more musky and gamey notes of leather and spices. With a good velvety full body, this wine has a lovely tannic structure leading on to a subtly-flavoured and persistent

Gastronomical suggestions

Ideal with finely-prepared red meat, feathered game or delicate cheeses. Serve at 17°C (62°F)

Ageing potential

Lay 2 to 4 years