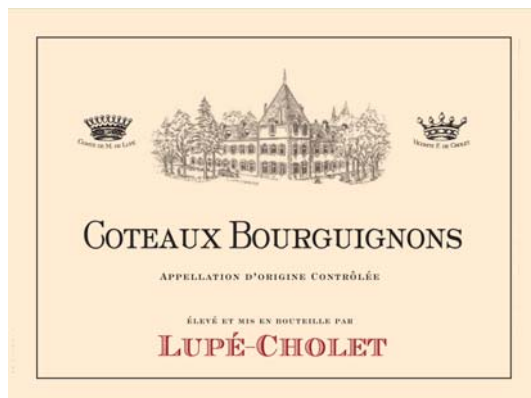




DOMAINE
LUPÉ-CHOLET
depuis 1903



<i>Area of production and geology</i>	Greater Burgundy
<i>Grape Variety</i>	Pinot noir and gamay
<i>Vinification</i>	<p>Our Coteaux Bourguignons is vinified and aged in such a way as to showcase Burgundy's grape varieties as well as the diversity of the soils that make up the different terroirs.</p> <p>The grapes for our Coteaux Bourguignons are harvested traditionally and are vinified at low temperatures using just the right proportion of whole bunches of grapes to give balance and floral nuances to our wine.</p> <p>After 15 to 20 days of vatting, judicious pressing allows for the extraction of silky tannins.</p>
<i>Maturation</i>	A rather short period of ageing on the lees (6 to 8 months) preserves the wine's fruit while lending aromatic complexity and oaked notes
<i>Tasting notes</i>	<p>This wine possesses an attractive purple dress with parma reflects.</p> <p>Fruity spiced with touches of cherry, currant and licorice stick enhanced of rose petals.</p> <p>The full and greedy palate supported by attractive slightly roasted tannins.</p>
<i>Gastronomical suggestions</i>	Serve at 15°C (57°F). Our Coteaux Bourguignon will bring you an accessible and immediate pleasure for any occasions: hors d'œuvres, summer picnics, grilled or barbecued meats as well as with poultry and moderately ripe cheeses.
<i>Ageing potential</i>	Ready for drinking