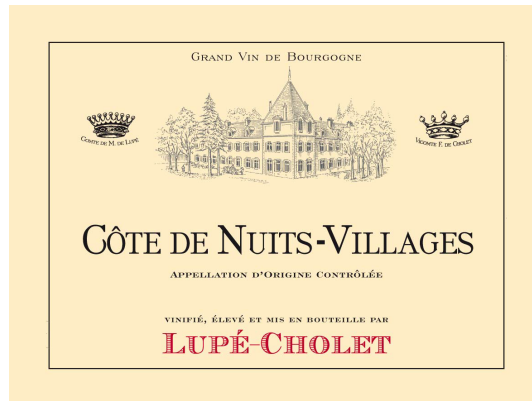


  
CÔTE DE M. DE LUPÉ

  
VICOMTE F. DE CHOLET

**DOMAINE  
LUPÉ-CHOLET**  
depuis 1903



***Area of production and geology***

The vineyard is located on the villages situated in the Northern and Southern sectors of the Côte de Nuits, Burgundy. The soils are clay-rich limestone on limestone of the middle to upper Jurassic.

***Grape variety***

100% Pinot Noir.

***Vinification***

Grapes are harvested by hand into 30 kgs harvesting crates which are taken to the winery as quickly as possible, so as to avoid any warming up, rain, leaves, green grapes (verjus)... According to the vintage, 85 to 100% is destalked so as to avoid excessive bitterness due to stalk tannins. Maceration during fermentation then lasts 15 to 20 days in conical oak vats, which contain radiators for temperature control. This allows one to master fermentation temperatures thus directly optimising extraction of aromas and colour. Finally, gentle pressing brings out all the nobility and elegance of the wine.

***Maturation***

The wine is celled in oak barrels for 15 to 20 months, according to vintage requirements, with 15 to 30% new casks and a choice of wood of different origins from the forests of Tronçais, Nevers, Vosges, Burgundy. Maturation in new casks brings perfumes and tannins from the oak and also, via the porosity of the wood, controlled oxidation permitting good maturation of the wine. During maturation, the wine is «batonné» (stirring up of fine lees to put them in suspension), bringing fatness and roundness. It is then raked prior to bottling which takes place without fining and only a light filtration so as to keep the natural richness of the appellation.

***Tasting notes***

Pretty ruby-red colour with gleams of cherry. Its nose is full of Pinot fruit with a slightly smoky background. It has soft and well-blended tannins, with aromas of redcurrant and raspberry on the palate, and a little touch of liquorice.

***Gastronomical suggestions***

It will accompany meat in sauces, especially red wine sauces, and game, also medium cheeses. Serve at 17°C.

***Ageing potential***

5 to 7 years.