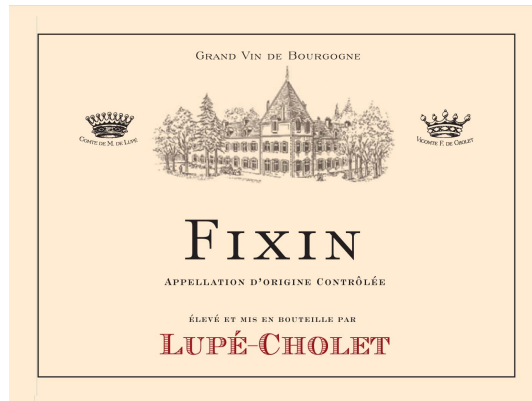



CÔTE DE M. DE LUPPÉ


VICOMTE F. DE CHOLET

**DOMAINE
LUPÉ-CHOLET**
depuis 1903



Area of production and geology

The wines from Fixin (pronounced « Fissin ») can also claim the Côte de Nuits Villages appellation. The vines lie between Dijon and Gevrey Chambertin and are orientated east-southeast on clay-and-limestone soil with a localised presence of white marly limestone.

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 (35% 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 red Fixin has a very attractive ruby red colour. Delicate and discreet, the nose has subtle notes of woodland undergrowth. Fleshy and robust, this crisp and oaky wine has harmonious balance. The finish is persistent with light spicy notes.

Gastronomical suggestions

It may accompany fine red meat roasts, big game and delicate, mature cheeses. Serve at 17°C.

Ageing potential

3 to 5 years or more