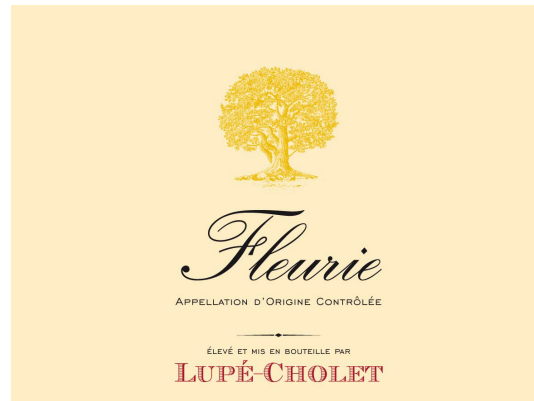



COMTE DE M. DE LUPÉ

VICOMTE F. DE CHOLET
DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in the Northern sector of the Beaujolais, facing South-East to North-West. The ground is composed of pink granite, which confers delicacy and good aging potential to the wine.

Grape variety

100% Gamay.

Vinification

Harvesting is fairly late to obtain better ripeness (the granite soil is very permeable and does not remain damp, thus avoiding risk of rot). Acidity remains stable at the end of ripening, without too sharp a drop. Sorting of the manually picked grapes takes place if necessary in the vineyard to avoid contamination during transport. The method is semi-carbonic in open vats with temperature control ; maceration lasts 8 to 10 days. Two emptyings for 1 to 2 hours, then refillings of vats take place during vinification to obtain fatness (délestage). A punching of cap takes place at the end of alcoholic fermentation on the non destalked bunches (80% of total). The winery is worked by gravity, with no pumping of the grapes.

Maturation

In vats for 4 to 10 months.

Tasting notes

Its colour is a full garnet-red. In the nose, its fruit is delicate with silicious minerality, iris and carnation blossom and small fruit. On the palate, it is full-fleshed with good body and a very well balanced background.

Gastronomical suggestions

It will go well with roasts and grills of red meats, barbecues, quality sausages, poultry dishes, mild cheeses. Serve at 15°C.

Ageing potential

3 to 7 years.