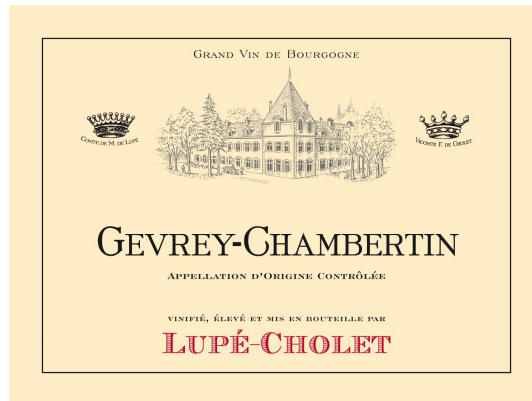


  
Comte de M. de Lupé

  
Vicomte F. de Cholet

**DOMAINE**  
**LUPÉ-CHOLET**  
depuis 1903



***Area of production and geology***

The vineyard is located around the village of Gevrey Chambertin, in the Cote de Nuits from the following "Climat": La Burie, Croix des Champs, Creux Brouillard, La Justice, Envosne. the soil is very light, of clay lime nature with stones.

***Grape variety***

100% Pinot Noir.

***Vinification***

The grapes are picked manually into 30-odd kilogram harvesting crates and transported as quickly as possible to the winery, so as to avoid heat, rain, or bruising of the grapes. The contents of the cases then go through the sorting table, to get rid of stones, leaves, green bunches (verjux), etc... According to the nature of the vintage, 85 to 100% of the harvest is destemmed so as to avoid excessive bitterness from the stalks. Fermentation with maceration then goes on for 15 to 20 days in conical vats equipped with radiators for thermoregulation. This allows control of fermentation temperatures and has direct influence on aromas and colour extraction. Finally, gentle pressing makes way for the breeding and elegance of the wine.

***Maturation***

The wines are barrelled for 15 to 20 months, according to vintage, in oak casks, of which 20 to 40 % are new, with a variety of origins of wood : Tronçais, Nevers, Vosges, Burgundy. Maturation in new casks brings the fragrances and tannin of the wood, and also, via its porosity, limited natural oxygenation helping favourable maturation of the wine. Whilst the wine is maturing, it is regularly stirred up (bâtonné), putting the lees back into suspension, bringing more fatness and roundness. Racking takes place prior to bottling, with no fining, just light filtration, preserving the natural riches of the appellation.

***Tasting notes***

Very deep ruby-red colour and slight gleam of raspberry. Its nose is nicely fruity with a delicate note of oakiness and slightly gingerbread notes. Soft attack on the palate, with silky but well structured tannins along with Pinot fruit on a discreetly wooded background.

***Gastronomical suggestions***

Served at 18°C, It may be drunk with red meats, small game and refined classic cheeses.

***Ageing potential***

7 to 10 years.