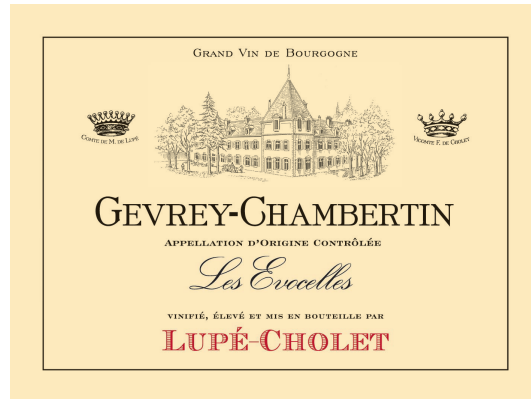



CÔTE DE Nuits

VIGNOBLES
DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

One of the great appellations of the côte de Nuits both in terms of size and of reputation, Gevrey Chambertin is characterised by a wide variety of different terroirs. No white wines are found here, only pinot noir is cultivated. The soils of this portion of the appellation are composed of brown limestone and offer us racy, fine and elegant wines. The vine is located at the northern part of the appellation, on the top of the hill where it enjoys full exposure and terrace which gives it a gentle advantageous slope.

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. Our vinification method aims above all at preserving the balance, harmony and expression of these great terroirs.

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 (40% 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

Deep ruby red tint. The nose has lightly toasted notes and a subtle blend of concentrated red fruit which evolve on to light vanilla and liquorice notes. Fine and mineral, the mouth has a well-balanced structure and a good persistent finish.

Gastronomical suggestions

Taste this Gevrey Chambertin « Les Evocelles » with red meat, small game and fine classic cheese. Serve at 17°C (62°F)

Ageing potential

3 to 5 years