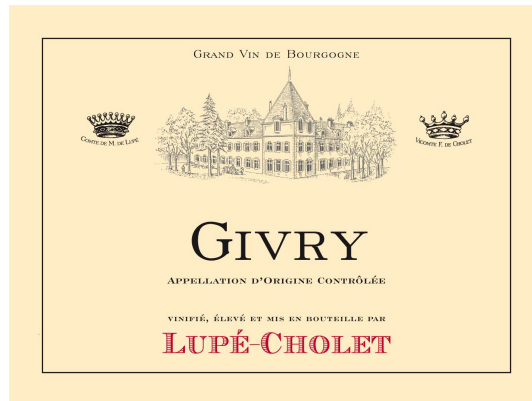


  
Comte de M. de Lupé

  
Vicomte F. de Cholet

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



***Area of production and geology***

Givry is centrally located in the Côte Chalonnaise: the geographical area of the appellation covers three villages 6km south of Mercurey: Dracy-le-Fort, Givry and Jambles. Limestone or calcium brown soils derived from the weathering of limestone Jurassic give birth to a name often compared to Volnay. Most vineyards are exposed to the east / southeast and south, between 240 and 280 meters.

***Grape variety***

100% Pinot Noir

***Vinification***

Macerated fermentation lasts 15 to 20 days inside our temperature-controlled conical oak vats. This allows us to master the fermentation temperatures which have a direct influence on aroma and colour extraction. Finally, a soft selective pressing emphasises the nobility and the elegance of this wine.

***Maturation***

This wine was aged for over a year in the estate's cellars (20% new barrels). The various origins of the oak used to make the barrels (Vosges, Allier and Tronçais forests in France), their specific toasting and age participate in our ongoing search to reveal the aromatic complexity of this great terroir.

***Tasting notes***

A delicate nose with floral or springtime scents. This wine is pleasing and balanced on the palate, respecting the softness of the aromas on the nose. Givry blends freshness and fruitiness giving delicateness and finesse.

***Gastronomical suggestions***

Serve at 15°C. It will be best with charcuterie, pâté, savoury pies, grilled or roasted meats, poultry and pressed cheeses.

***Ageing potential***

Drink now for the fruitiness or keep between 3 and 5 years, even more if stored in a wine cellar.