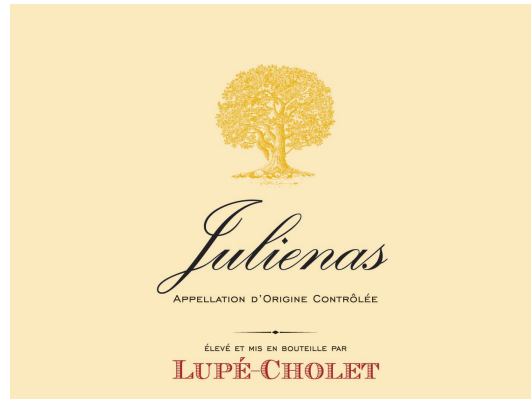



COMTE DE M. DE LUPÉ

VINCENT F. DE CHOLET
DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in northern Beaujolais, around the villages of Juliéas, Emeringues, Jullié and Pruzilly. The soils are granite and ancient alluvions, well-drained and well exposed towards the East.

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.

Ageing potential

In stainless steel vats for 4 to 10 months so that it can run off while keeping its fruit.

Tasting notes

It has a very deep ruby red colour with hints of purple. In the nose, it is fresh and very fruity : red berries, sweets, aromatic herbs. Fleshy and very full in structure on the palate, it has plenty of body.

Gastronomical suggestions

It may be drunk to its advantage with red meats, local (Lyonnais) dishes like charcuteries, hot or cold, and mild cheeses. serve at 14°C.

Ageing potential

3 to 5 years.