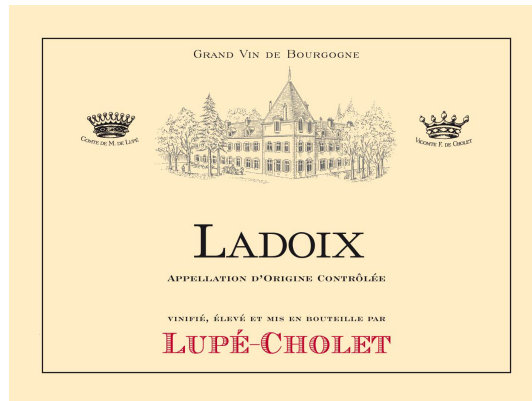


  
CÔTE DE M. DE LUPO

  
VINCENT F. DE CHOLET

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



***Area of production and geology***

« Ladoix » is a regulated appellation (AOC) which is part of the Côtes de Beaune vineyard area in Burgundy. Its production is located exclusively on the commune of Ladoix-Serrigny, at the foot of the montagne de Corton. The vines which are orientated east-southeast grow very well at an altitude of between 220 and 360 metres (720 Ft – 1,180 Ft) on marly limestone soil with a little clay.

***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.

***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 (15 - 20% 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***

With its' intense ruby red colour, our Ladoix pleasantly exhales aromas of wild red fruit (raspberry and cherry). Supple and elegant in the mouth, the tannins are fine and discreet and well-structured. Lovely finish on a subtle note of liquorice.

***Gastronomical suggestions***

Ideal for accompanying finely-prepared tender red meat dishes, feathered game and dishes cooked in wine sauce. Also suitable for a wide range of cheeses, from Epoisses and Livarot to Pont L'Evêque. Serve at 15°C

***Ageing potential***

3 to 5 years