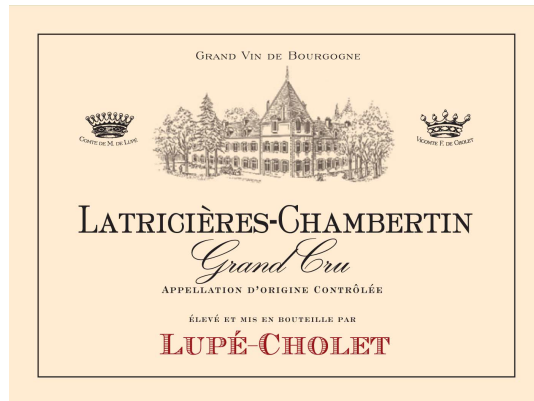


  
Comte de M. de Lupé

  
Vicomte F. de Cholet

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



***Area of production and geology***

Satellite of the Chambertin, situated on the limit of the Morey Saint Denis Appellation zone. It is in fact in between the famous Monts Luissants and Chambertin. The soil is clay-rich line marls Bajocian limestone. It is poor and shows a thin siliceous layer on the surface coming from the erosion of the Combe Grissard valley. «Tricière» in fact means «pour ground». These characteristics lead to a wine with wild fruit and subtle, complex spiciness.

***Grape variety***

100% Pinot Noir.

***Vinification***

Grapes are harvested by hand into 12 kgs harvesting crates with holes, which are taken to the winery as quickly as possible, so as to avoid any warming up leaves, green grapes (verjus)... According to the vintage, 85 to 100% is destalked so as to avoid excessive bitterness due to stalk tannins. Maceration during fermentation then lasts 15 to 20 days in conical oak vats which contain radiators for temperature control. This allows one to master fermentation temperatures thus directly optimising extraction of aromas and colour. Finally, gentle pressing brings out all the nobility and elegance of the wine.

***Maturation***

The wine is cellared in oak barrels for 18months, according to vintage requirements, with 50 to 70% new casks and a choice of wood of different origins from the forests of Tronçais, Nevers, Vosges, Burgundy. Maturation in new casks brings perfumes and tannins from the oak and also, via the porosity of the wood, controlled oxidation permitting good maturation of the wine. During maturation, the wine is «batonné» (stirring up of fine lees to put them in suspension), bringing fatness and roundness. It is then racked prior to bottling which takes place without fining and only a light filtration so as to keep the natural richness of the appellation.

***Tasting notes***

Deep garnet-red colour. Delicate nose with a fine wooding, it reveals aromas of forest-floor, Indian tea and spices. Soft on the palate, its body is well balanced with fine new oakyness.

***Gastronomical suggestions***

It well suits red meats, big game, spicy dishes and matured cheeses. Serve at 17°C.

***Ageing potential***

More than 10 years.