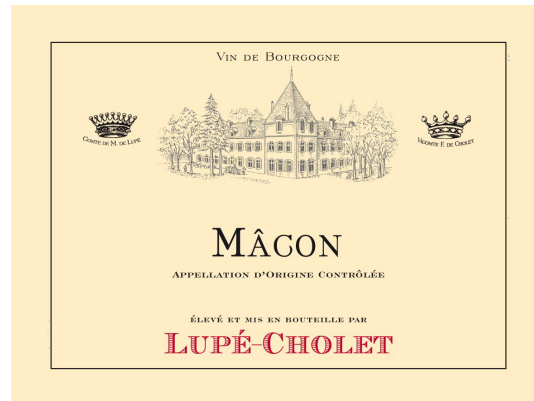



Comte de M. de Lupé


Vicomte F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in the Mâconnais, Southern Burgundy, just North of the Beaujolais. The soils are dominantly limestone but with granite outcrops, on hillsides exposed mostly East.South/East.

Grape variety

100% Gamay.

Vinification

After gentle handling on arrival with sorting if necessary, vinification is done partly following the Beaujolais, semi-carbonic maceration process and partly using thermovinification ; it lasts 6 to 8 days, followed by pressing on a modern pneumatique press.

Maturation

In stainless steel vats for 6 to 8 months, leaving the wine time to round off while keeping its fruit.

Tasting notes

It has a bright garnet-red colour, quite full. In the nose, it is fresh. It has aromas of strawberry jam, redcurrant and cherries. It is tasty and easy flowing on the palate , with notable body.

Gastronomical suggestions

It will go well with red meats, poultry, grills, barbecues and mild cheeses. Serve at 14°C.

Ageing potential

2 to 5 years.