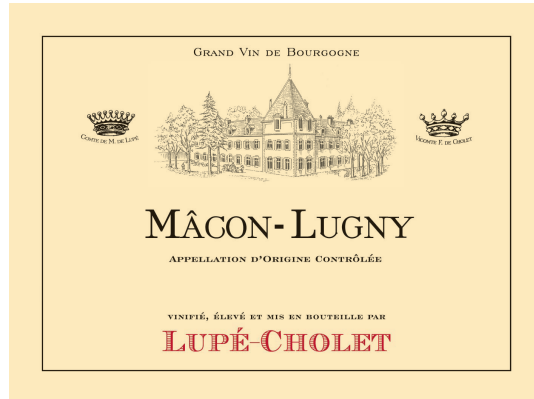




DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in the Mâconnais, South Burgundy, around the village of Lugny. The soils are alkaline with marls and clay on Lower and Middle Jurassic limestone.

Grape variety

100% Chardonnay.

Vinification

Classical dry white in stainless steel vats with thermoregulation at 20°C to 22°C.

Maturation

In stainless steel vats for 8 to 12 months, on lees to give added volume.

Tasting notes

It has a pale gold color with gold green glints. In the nose, it has a good fruitiness with notes of peach, apricot and white flowers. On the palate, it is fleshy and plenty of length with some minerality.

Gastronomical suggestions

It well suits very good fish, particularly freshwater, cold meats and white meats, froglegs and dry goat cheese. Serve at 12°C.

Ageing potential

3 to 5 years.