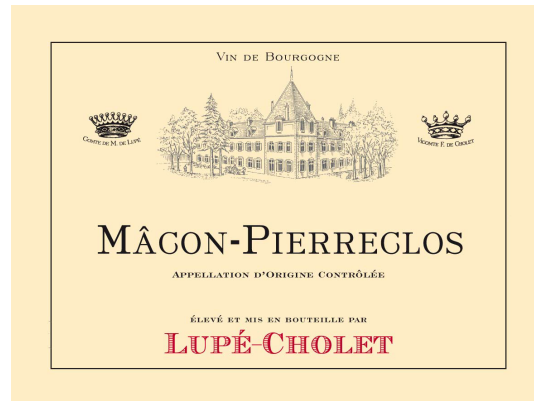



Comte de M. de Lupé


Vicomte F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The village of 'Pierreclos' is situated in the poet Lamartine's country, in the Southern extremity of the Mâconnais. Being on the border with the Beaujolais, Pierreclos has much sandy, granite-based soils, especially suitable for the gamay grape.

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

Deep and bright garnet-red colour. Very fruity nose with aromas of cherry, plum and sweet spices. Well-balanced and soft on the palate, with fine tannins.

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.