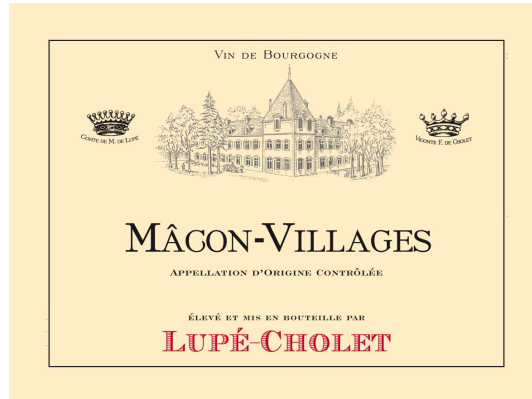


  
Comte de M. de Lupé

  
Vicomte F. de Cholet

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



***Area of production and geology***

The vineyard is located in the Mâconnais, South Burgundy. The soils are lime and clay-rich on varying Jurassic limestone and marl subsoils.

***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***

Pretty bright straw yellow colour. Its nose starts with some hints of brioche, then a delicate touch with flower dominating, and acacia aromas. Very fruity and soft attack on the palate, with mineral and lightly salty notes.

***Gastronomical suggestions***

It will be very good with fish, particularly freshwater and with cold meats, also with shellfish, or on its own as refreshment. Serve at 12°C.

***Ageing potential***

2 to 3 years.