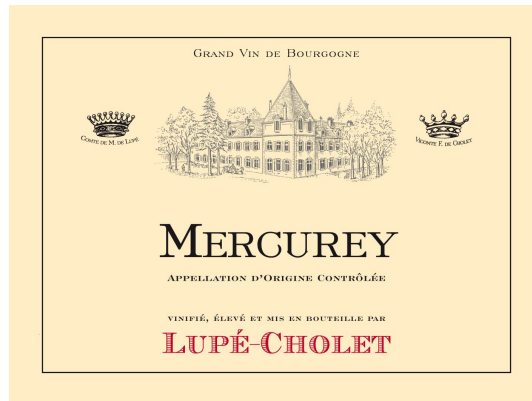



COMTE DE M. DE LUPÉ


VICOMTE F. DE CHOLET

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyards is around the village of Merceurey, in the Côte Chalonnaise. The vines are facing East to South on brown calcareous and calcic soils.

Grape variety

100% Pinot Noir.

Vinification

The grapes are picked manually into 30-odd kilogram harvesting crates and transported as quickly as possible to the winery, so as to avoid heat, rain, or bruising of the grapes. The contents of the cases then go through the sorting table, to get rid of stones, leaves, green bunches (verjux), etc... According to the nature of the vintage, 85 to 100% of the harvest is destemmed so as to avoid excessive bitterness from the stalks. Fermentation with maceration then goes on for 15 to 20 days in conical vats equipped with radiators for thermoregulation. This allows control of fermentation temperatures and has direct influence on aromas and colour extraction. Finally, gentle pressing makes way for the breeding and elegance of the wine.

Maturation

The wines are barrelled for 15 to 20 months, according to vintage, in oak casks, of which 20 to 40 % are new, with a variety of origins of wood : Tronçais, Nevers, Vosges, Burgundy. Maturation in new casks brings the fragrances and tannin of the wood, and also, via its porosity, limited natural oxygenation helping favourable maturation of the wine. Whilst the wine is maturing, it is regularly stirred up (bâtonné), putting the lees back into suspension, bringing more fatness and roundness. Racking takes place prior to bottling, with no fining, just light filtration, preserving the natural riches of the appellation.

Tasting notes

Deep ruby-red colour with gleams of cherry. It has a smoky nose and a delicate note of oakyness developing into aromas of morello cherries, and notes of pepper. Fleshy and full fruited on the palate, it has pleasant tannins.

Gastronomical suggestions

It will accompany red meats, grilled roast or in red wine sauces, feathered game and fine, fill flavoured cheeses. Serve at 17°C.

Ageing potential

5 to 7 years.