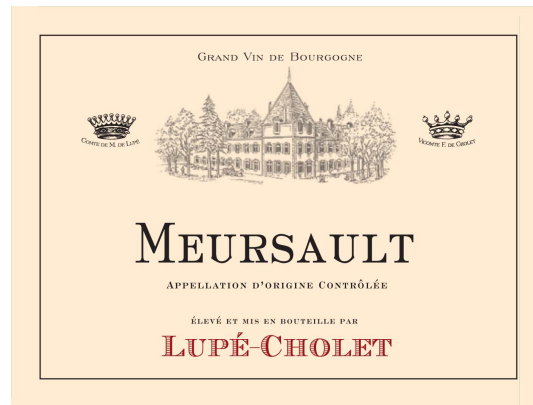



Comte de M. de Lupé


Vicomte F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is situated around the village of Meursault, Southern Côte de Beaune. The soils are clay-rich lime on white marls on slopes facing East-South-East.

Grape variety

100% Chardonnay.

Vinification

The grapes are hand picked then taken in harvesting cases to the winery as quickly as possible, so as to avoid heat, rain, bruising of the grapes or oxidation. If necessary, the harvest is sorted eliminating all undesirable objects (leaves, unripe or later generation bunches, etc...). Gentle and selective pressing of whole bunches, using a pneumatic press and selection of the juices obtained, followed by strict static sedimentation (débouillage), where only gross impurities are removed, helps the extraction of the natural riches of grapes and terroir while preserving purity. The must is then put into oak casks the origin (Tronçais, Allier, Vosges) and the age (25 to 75% new wood) of which are adjusted to the needs of vintage and growth. Alcoholic fermentation takes place at cellar temperature via natural yeast from the terroir, lasting several weeks.

Maturation

The wine is matured traditionally for 10 to 16 months without any racking (no change of cask). It is during this period that it gently gains in structure and complexity with the help of periodic "bâtonnage" (stirring-up of lees), malolactic fermentation (natural degradation of the acids) and the exchanges with the barrels (olfactive and oxido-reductive exchanges). Light filtration before bottling completes maturation without damaging the harmony and natural aging potential previously acquired.

Tasting notes

Fine pale goldish yellow colour. From a background of grilled notes with a little vanilla, its nose develops a nice fruity-floral medley with nuances of white peach and hawthorn. The wine is lengthy on the palate with a hint of sweetness and a well balanced mineral build.

Gastronomical suggestions

It will accompany the best quality fish and big crustaceans, as well as white meats and poultry in creamy sauces ; also strong cheeses including blues. Serve at 12°C.

Ageing potential

5 to 10 years.