



DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vines are planted in Northern Beaujolais area, in the villages of Chenas and Romanèches-Thorins. Its soil, composed of granite sand, is very poor with numerous outcrops of sandstone, hence its name, and this forces the roots of the vine stocks to go very deep in order to find the nourishment and water that they need.

Grape variety

100% Gamay.

Vinification

Harvesting is fairly late to obtain better ripeness (the granite soil is very permeable and does not remain damp, thus avoiding risk of rot). Acidity remains stable at the end of ripening, without too sharp a drop. Sorting of the manually picked grapes takes place if necessary in the vineyard to avoid contamination during transport. The method is semi-carbonic in open vats with temperature control ; maceration lasts 8 to 10 days. Two emptyings for 1 to 2 hours, then refillings of vats take place during vinification to obtain fatness (délestage). A punching of cap takes place at the end of alcoholic fermentation on the non destalked bunches (80% of total). The winery is worked by gravity, with no pumping of the grapes.

Maturation

In stainless steel vats for 4 to 10 months so that it can round off while keeping its fruit.

Tasting notes

It has a very deep, dark red colour. Fresh nose, its fruit is delicate and true to type : black small-fruit, iris, lilac with sandy and granitic minerality. On the palate, it has a big, generous structure with plenty of body and length.

Gastronomical suggestions

Served at 15°C, it will accompany roast meats, game and dishes cooked in red wine sauces.

Ageing potential

5 to 7 years.