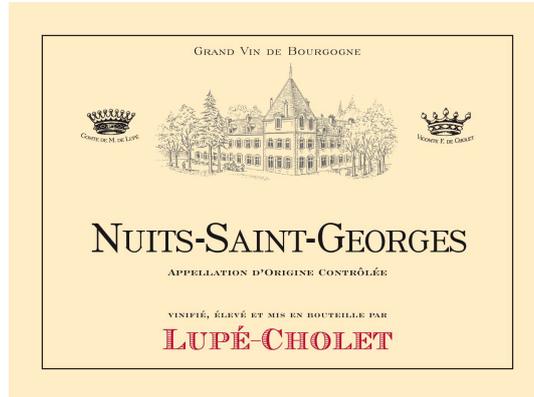



Comte de M. de Lupé


Vicomte F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is situated on the territory of Nuits-Saint-Georges in Côte de Nuits. The soils are brown calcareous on slopes of Jurassic limestone.

Grape variety

100% Pinot Noir.

Vinification

Grapes are harvested by hand into 30 kgs harvesting crates which are taken to the winery as quickly as possible, so as to avoid any warming up, rain or stones, leaves, green grapes (verjus)... According to the vintage, 85 to 100% is destalked so as to avoid excessive bitterness due to stalk tannins. Maceration during fermentation then lasts 15 to 20 days in conical oak vats, which contain radiators for temperature control. This allows one to master fermentation temperatures thus directly optimising extraction of aromas and colour. Finally, gentle pressing brings out all the nobility 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 raspberry gleams. Initially in the nose, there are aromas of forest-floor and slight mushroom, followed by notes of red fruit. Oaky and spicy on the palate, then cherry aromas.

Gastronomical suggestions

It will accompany strong tasting red meat dishes and those in red wine sauces, marinades and big game, also delicate cheese. Serve at 17°C.

Ageing potential

7 to 10 years.