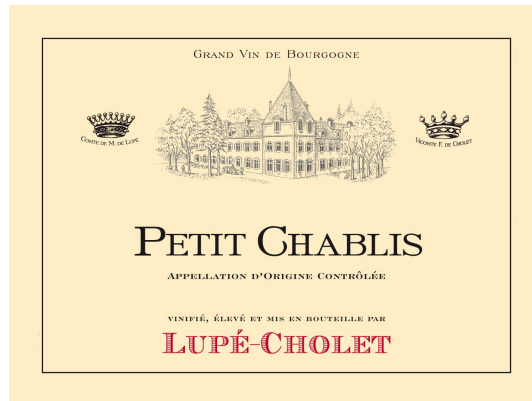



Comte de M. de Lupé


Vicomte F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in the Yonne department, North from Chablis village. The vines are generally planted in the top part of the hills. It is based on lime and clay soils on Portlandian limestone subsoil.

Grape variety

100% Chardonnay.

Vinification

Mechanical harvest, providing slight prefermentary maceration, pneumatic press, then vinification 100% in thermoregulated stainless steel vats. At each stage of vinification, we seek a juxtaposition of the characteristics inherent to Chablis : fruitiness (citrus, tropical fruit), florality (hawthorne) and «terroir» (minerality).

Maturation

6 months on lees followed by bottling, from March onwards.

Tasting notes

Very pale yellow in colour with green highlights. Very fresh, typical nose of apple and lemon with lovely minerality. Round and delectable on the palate with lovely vivacity.

Gastronomical suggestions

Served at 8 at 10°C as an aperitif or with a variety of shellfish.

Ageing potential

1 to 3 years.