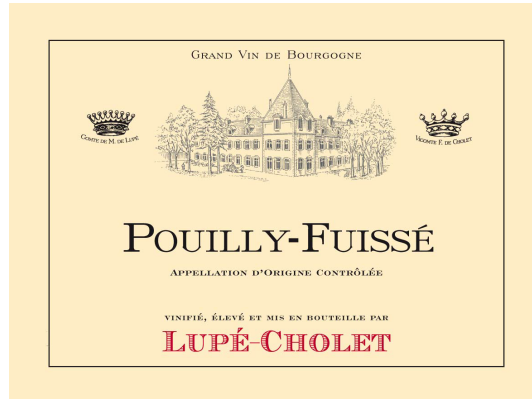



Comte de M. de Lupé


Vicomte F. de Cholet

**DOMAINE
LUPÉ-CHOLET**
depuis 1903



Area of production and geology

The vineyard is located in the Southern end of Maconnais hills on the villages of Fuissé, Solutré, Pouilly, Vergisson and Chaintré. The vines are planted in steep scree slopes at the bottom of Jurassic Lias limestone cuestas, exposed South to East.

Grape variety

100% Chardonnay.

Vinification

Classical dry white in stainless steel vats with moderate thermoregulation at 20° to 22°C.

Maturation

In stainless steel vats for several months for fruits but with 10% in oak casks for roundness and volume.

Tasting notes

Fine green-gold colour. Very delicate nose with discreet wooding, and notes of white fruit and spices. Vinous and mineral, it has excellent length on the palate.

Gastronomical suggestions

It will go well with the best quality fish, preferably freshwater, and shellfish in delicate preparations, poultry in white sauces and also, dry goat cheese. Serve at 12°C.

Ageing potential

3 to 7 years.