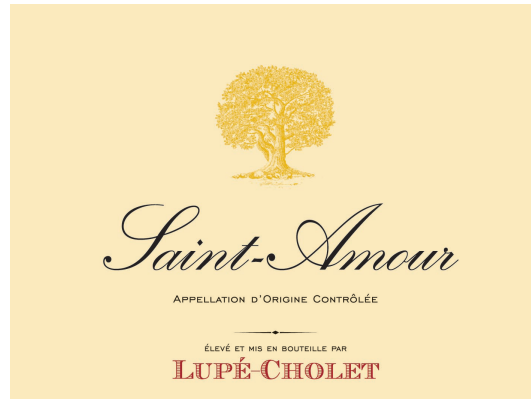



COMTE DE M. DE LUPÉ

VINCENT F. DE CHOLET
DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in the Northern part of the Beaujolais region, in the Saône et Loire department. The soils are granitic and clay schist. Rubbing shoulders with the terroirs of Saint-Véran, the cradle of Saint-Amour is one of the smallest Beaujolais appellations.

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.

Tasting notes

A refined and balanced wine that retains all the fruitiness of the Gamay grape and gleams with a ruby robe backed up with kirsch, spice and mignonette aromas and flavours. Focal point: a tender, harmonious body.

Gastronomical suggestions

It will go well with roasts and grills of red meats, barbecues, quality sausages, poultry dishes, mild cheeses. Serve at 15°C.

Ageing potential

3 to 5 years.