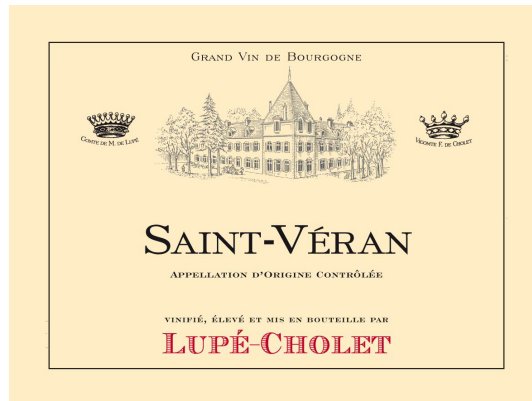



Comte de M. de Lupé


Vincent F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in the Mâconnais, Southern Burgundy, from the villages surrounding Pouilly-Fuissé. Its southern sector borders the Beaujolais. The vines are planted on hard limestones of the Lower Jurassic and Triassic.

Grape variety

100% Chardonnay.

Vinification

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

Maturation

In stainless steel vats for 8 to 12 months, on lees to give added volume.

Tasting notes

Pretty, deep straw yellow colour. To start, its nose reveal slight smokiness, then delicate floral notes evolving towards ripe fruit and a touch of aniseed. This powerfull wine, with its fine and clean limestone finale on the palate, shows nice minerality to structure its chewy chardonnay breeding.

Gastronomical suggestions

It is the partner for fine fish, above all freshwater, poultry in white sauces, snails, frog-legs and dry goat cheese. Serve at 12°C.

Ageing potential

2 to 5 years.