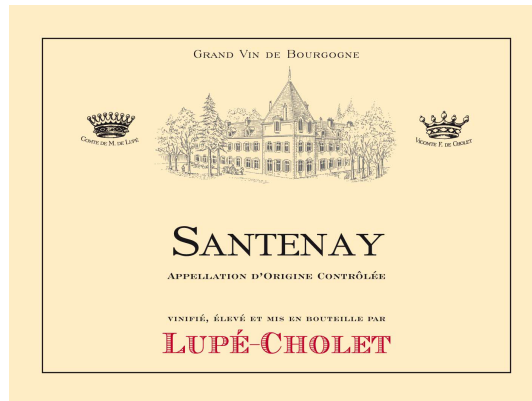


  
CÔTE DE M. DE LUPÉ

  
VICOMTE F. DE CHOLET

**DOMAINE**  
**LUPÉ-CHOLET**  
depuis 1903



***Area of production and geology***

The vineyard is located around the village of Santenay, at the southern end of the Côte de Beaune. The soil is mainly hard, marly limestone on deep, sloping soils facing South to South East.

***Grape variety***

100% Pinot Noir.

***Vinification***

The grapes are picked manually into 30-odd kilogram harvesting crates and transported as quickly as possible to the winery, so as to avoid heat, rain, or bruising of the grapes. The contents of the cases then go through the sorting table, to get rid of stones, leaves, green bunches (verjux), etc... According to the nature of the vintage, 85 to 100% of the harvest is destemmed so as to avoid excessive bitterness from the stalks. Fermentation with maceration then goes on for 15 to 20 days in conical vats equipped with radiators for thermoregulation. This allows control of fermentation temperatures and has direct influence on aromas and colour extraction. Finally, gentle pressing makes way for the breeding 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***

Ruby colour with glints of cherry. Its nose unveils a beautiful fruit and a subtil blend raspberry strawberry, with a delicate smoky aroma. The palate is notable for its finely balanced structure with the fruit and a good length.

***Gastronomical suggestions***

Red meats including marinades, excellent with mild tasting game, classic, medium tasting cheeses. Serve at 16°C.

***Ageing potential***

7 to 10 years.