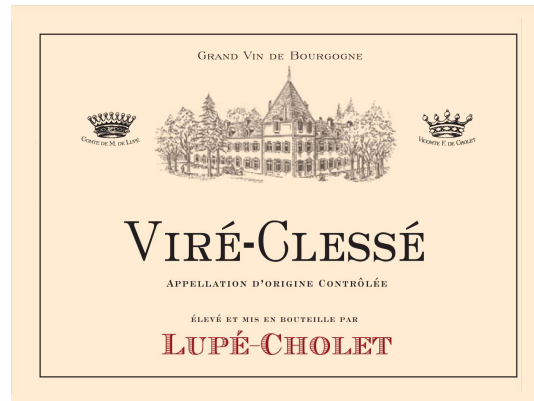



Comte de M. de Lupé


Vicomte F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in the south part of the Mâconnais, around the villages of Clessé, Laizé, Monbellet and Viré. The soils are lime and clay-rich on varying Jurassic limestone and marl subsoils.

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

It has a pale yellow colour with glints of straw. Dominantly fruity, intense and delicate, its nose reveals a touch of lemon and mango, then delicate floral aromas such as rose. With a fine and characteristic mineral structure on the palate, this wine shows a pretty strain of Chardonnay and a sweetish finish bringing good length.

Gastronomical suggestions

It will be very good with fish, particularly freshwater and with cold meats, also with shellfish, or on its own as refreshment. Serve at 12°C.

Ageing potential

3 to 5 years.