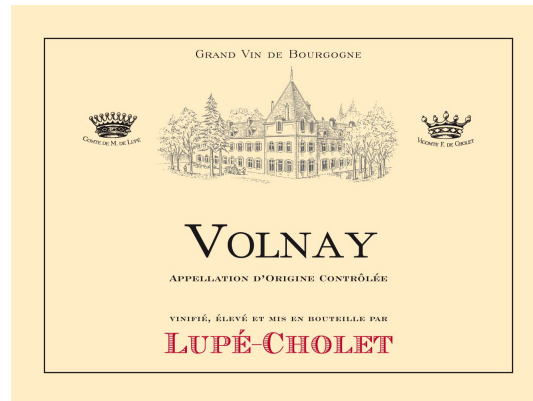



CÔTE DE M. DE LUPÉ

VICOMTE F. DE CHOLET

**DOMAINE
LUPÉ-CHOLET**
depuis 1903



Area of production and geology

The appellation is situated on the village territory of Volnay, Côte de Beaune. The vineyard is planted on clay rich brown soils on mid-Jurassic limestone.

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

It has a very deep and bright ruby-red colour. Very fresh, its fruit is highly delicate with flowers like roses and violets and red fruits jam. Fat and very smooth, it has a very good and well-balanced body.

Gastronomical suggestions

It will accompany the finest meats and gamefowl (wild duck, quail) and very delicate cheeses. Serve at 17°C.

Ageing potential

8 to 10 years.