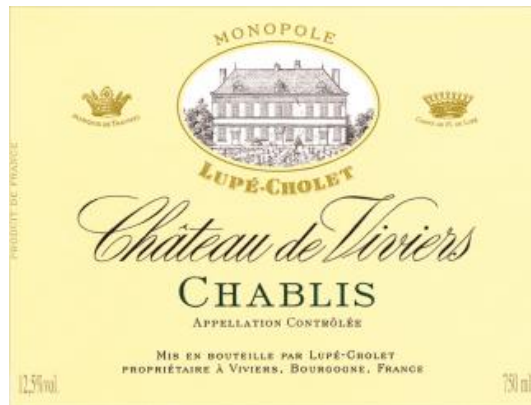


# LUPÉ-CHOLET



CHABLIS "Château de Viviers"



***Area of production and geology***

Vineyard of 14 Ha (34,45 acres) located around the village of Viviers, at the East of Chablis city. It is the highest part of the whole Chablis vineyard. The soil is limestone of the Kimmeridgian strata.

***Grape variety***

100% Chardonnay.

***Vinification***

Mechanical harvest, providing slight prefermentary maceration, pneumatic press, then vinification 100% in thermoregulated stainless steel vats. At each stage of vinification, we seek a juxtaposition of the characteristics inherent to Chablis : fruitiness (citrus, tropical fruit), florality (hawthorne) and «terroir» (minerality).

***Maturation***

6 to 8 months on lees followed by bottling, from March onwards.

***Tasting notes***

Pretty, pale bright yellow colour with slight glints of green. Very fresh, its nose yields a mixture of citrus and grapes with a delicately floral touch. On the palate, it has a fine Chablis minerality in tune with the breeding and roundness of chardonnay gives it great length.

***Gastronomical suggestions***

Served at 10°C (50°F), this wine can make a good aperitif with gougères (cheese buns) or charcuterie. It can also be enjoyed with oysters or sea food.

***Ageing potential***

3 to 5 years.