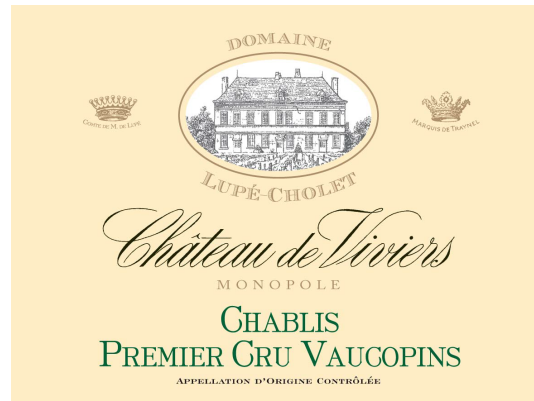



Comte de M. de Lupé


Vicomte F. de Cholet

**DOMAINE
LUPÉ-CHOLET**
depuis 1903



Area of production and geology

This plot of Vaucopins is made up of 1,66 Ha (4,08 acres) surface, on the right bank of the Serein river on the territory of Chichée. Clay-rich limestone soil on the Kimmeridgian strata of the upper Jurassic. High occurrence of the fossil «Exogira Virgula». The vineyard is exposed fully Southwards on very sharp slopes (40 to 60%) allowing the base rock to outcrop. This orientation leads to exceptional ripeness and strong individualisation of its «terroir».

Grape variety

100% Chardonnay.

Vinification

Manual harvest, pneumatic press, then vinification 80% in thermoregulated stainless-steel vats and 20 % in 3 years old oak barrels.

Maturation

The two parts are matured separately for 6 to 8 months on lees, then blended prior to bottling after 1 year's maturation.

Tasting notes

It has a beautiful gold colour with green gleams. Its nose is delicate with aromas of white and exotic fruits. On the palate, it is mineral, sinewy with a good length.

Gastronomical suggestions

Served between 12°C (53,6 °F), They are the ideal partners for sea food (shellfish, cockles, fish), asparagus, sausage pies, snails and white meats.

Ageing potential

7 to 10 years.