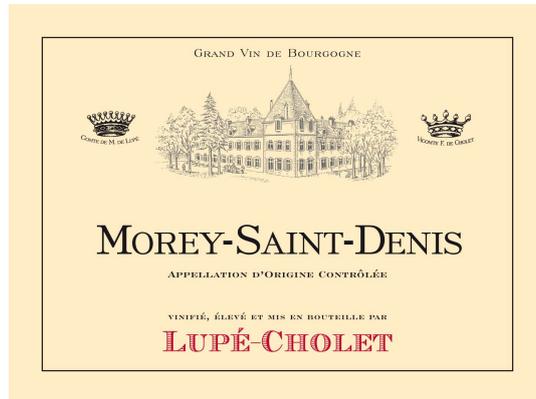



COMTE DE M. DE LUPÉ


VICOMTE F. DE CHOLET

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

Morey-Saint-Denis is located in the Côte de Nuits, between Gevrey-Chambertin to the north and Chambolle-Musigny to the south. The production surface area for the village Morey-Saint-Denis appellation is 160 acres and 110 acres for the Morey-Saint-Denis Premier Cru appellation.

The vineyards here produce almost exclusively red wine from the Pinot Noir grape variety. This appellation is the transitional factor between the masculine characteristics of Gevrey-Chambertin and the more feminine characteristics of Chambolle-Musigny. The soils here are composed of brown limestone and clay on Bathonian hard limestone bedrock together with upper Bajocian marl and stony scree. When young, these wines have fruity aromas of red and black wild berries.

Grape Variety

100% Pinot Noir

Vinification

The grapes are handpicked in 25-kg crates. They are sorted once they arrive at the winery and are gravity-fed into tanks. Vinification is carried out according to Burgundian tradition. Maceration and fermentation lasts for 20 to 28 days in conical oak vats. Controlling temperatures allows us to work on different aspects of the wine. First we bring out the fruit of the Pinot Noir grape at temperatures of between 10° and 14°C and then increase temperatures to 20° - 30°C to develop body and tannins. Daily punching of the cap is adapted to each phase of the maceration and extraction processes. During devatting, careful attention is given to pressing which is done very gently and is guided by tastings to ensure that we extract only the highest quality tannins.

Maturation

Not only does barrel-ageing lend aromas to the wine, but the porosity of the wood lets just the right amount of oxygen in to allow the wine to mature. This wine was oak barrel-aged for 14 to 16 months in the estate's cellars (30 - 35% new oak). The diverse origins of the barrels (the Tronçais, Allier and Vosges forests), their particular degree of toasting and their age all contribute to our quest for bringing out the aromatic complexity that this special terroir has to offer.

Tasting notes

Our Morey Saint Denis has an attractive ruby red robe with cherry red reflections. The nose exhales wild cherry aromas with more smoky undertones and a light woody hint. The mouth is well-balanced with beautiful minerality and notes of red fruit and liquorice. The finale is ample and deliciously fruity.

Gastronomical suggestions

Savour this Morey-Saint-Denis with beef, lamb, poultry or rabbit. Ideal with roast lamb, veal cutlets, duck filet with green pepper or roast beef cooked with prunes. Serve between 16°C and 17°C

Ageing potential

Drink now or lay for 3 to 5 years or more.