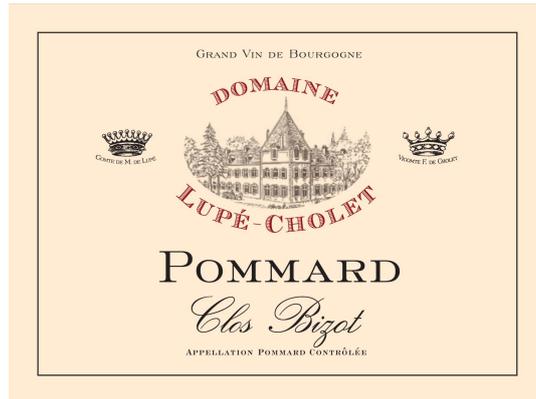



Comte de M. de Lur


Vicomte F. de Cholet

DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The vineyard is located in the middle of the Pommard village. It is a 0,32 ha (0,78 acres) parcel. The soils are brown to red lime on hard limestone, on the lower slopes. The exposure is East, South/East.

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 leaves, green bunches (verjux), ... 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 30 to 50% 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 favorable maturation of the wine. Whilst the wine is maturing, it is regularly stirred up, 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

mushrooms, then continues with sweet spices and a touch of leather and raspberry. Very consistent and of fine length on the palate, it shows well wrapped tannins and a somewhat licoracy finish.

Gastronomical suggestions

It will accompany dishes in red wine sauces, even somewhat spicy, good cuts of red meat, game fowl and quite strong cheeses. Serve at 17°C.

Ageing potential

7 to 10 years.