



Clos de Lupé Domaine Lupé Cholet Bourgogne

Our vineyard remains the only “Clos” located in the heart of the village of Nuits-Saint-Georges; the surface area is 1.8954 Ha and the average age of the plants is 40 years. The soils are mainly clay-limestone.

100% Pinot Noir grape varieties

Winemaking

The grapes are harvested manually in harvest crates which are transported to the vat room as quickly as possible in order to avoid overheating, rain and crushing of the berries. The contents of the boxes are passed through a sorting table to remove stones, leaves, green grapes (verjuice), etc. Depending on the vintage, 85 to 100% of the harvest is destemmed to avoid excessive bitterness due to the tannins of the stalks. The fermentation maceration then lasts 15 to 20 days in conical oak vats containing thermoregulated radiators. This makes it possible to control the fermentation temperatures which directly influence the extraction of aromas and color. Finally, gentle pressing highlights the nobility and elegance of the wine.

Breeding

Barreled in oak barrels for 16 months with 20 to 40% new barrels, and a choice of wood from various sources: forests of Tronçais, Nevers, Vosges, Burgundy. Aging in new barrels brings the

aromas and tannins of the oak staves and also - thanks to the porosity of the wood - controlled oxygenation which allows good maturation of the wine. During aging, the wine is stirred (resuspension of the fine lees) to provide fat and roundness. It is drawn off before bottling, which is done without fining and with light filtration, thus preserving the natural richness of the appellation.

Tasting

It has a beautiful bright garnet red color. On the nose, its fruit is fine and delicate with notes of black fruits, green tea, dead leaves and ivy. On the palate, it is well structured and ample with a balanced background of tannins and discreet woodiness.

Suggestions

Serve at 16°C. it accompanies grilled red meats or cooked in sauce, feathered game, cheeses.