



## **Luc Cholot -Cabernet Franc Classique Red** IGP Pays d'Oc Luc Cholot



**LUC CHOLOT**

CABERNET FRANC

PRODUCT OF FRANCE



*The Luc Cholot wines are the fruit of a meeting and a mutual passion of 2 men for a job as fascinating as difficult, the mix of wisdom and youth , the success of the transmission of knowledge from a generation to another and the continuity of a know-how. For more than 20 years, Luc Pirlet has been a famous winemaker in Languedoc . 60 years old, pleased of what he has done in his professional life, eager to spend more time with his family, Luc has tried to convey his experience and his passion for the business. After having worked few years in marketing, Christopher Cholot, nick named "Cholot" decided to go back to his farming roots and to become a winemaker. When he met Luc in 2013, it was a good match between these 2 men, soil-lovers, and Epicurien spirits. Looking for new challenges After 2 years working side by side, Vintage 2015 was the first Vintage of Luc Cholot.*



Cabernet Franc 100%



Between the villages of Carcassonne and the Mediterranean Sea, near the Pyrenean mountains, not far from the Spanish border. Selected plots in high valleys under the influence of the ocean, the clay limestone soils bring an elegance to the Cabernets.



Harvested when perfectly ripe. Traditional vinification : Grapes are destemmed and fermented for 10-12 days at 82°F. Soft filtration is done before an early bottling, in order to preserve freshness and aromas.



In stainless steel tanks.



With its ruby hue , a delicate bouquet with rapsberry, black currant , tobacco, violet and iris notes. Well-balanced and mellow midpalate.



To drink at 54-57 ° F with poultry in sauce - roasted or grilled white meats.



3 years



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