



Luc Cholot Réserve - Chardonnay White IGP Pays d'OC Luc Cholot

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.



100% Chardonnay



20 years old vines on alluvial gravels and limestone. Clay bases and sandy soils on the Mediterranean seaboard and upper Aude (1200- 2500 feet elevation) - Yields :40/45 hl/ha



Harvested early in the morning to avoid oxidation and the use of sulphites, the grapes are pressed immediately and vinified at low temperature (64°F).



In oak barrels for 4 to 6 months but no longer. The oak enhances the rich and soft nature of the Chardonnay but should not dominate the wine



Good texture with an initial taste of uncommonly ripe, tasty fruit. Soft and nicely balanced on the palate, it finishes on a smooth wash of ripe citrus fruit.



White fish with a creamy sauce, salmon, poultry à la crème, clam chowder and ripe cheeses.



2 to 4 years



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