



Luc Cholot Réserve -Pinot Noir 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% Pinot Noir



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 when perfectly ripe. Traditional fermentation in stainless steel with a short fermentation; cap is punched down.



Ageing 6 months in barrels.



This medium-coloured fruity Pinot Noir has flavours of fresh cherry and vanilla. Smooth texture with well-integrated oak flavours.



Roast chicken with herbs, grilled vegetables and pork fillet.



Can be cellared for 5 to 7 years but shows well after 2 years.



Terrisson Wines 195 rue Guy Arnaud
30900 Nîmes - FRANCE
Tél. : +33 (0)4.66.23.44.22
E-mail : export@terrison-wines.com

