

LUC CHOLOT IGP PAYS D'OC CABERNET SAUVIGNON



100% Cabernet Sauvignon. Intense ruby color. Fruity aromas of blackcurrant and blackberry, spices and green pepper. The palate is supple and balanced; a logical follow-through from the bouquet. Try with poultry in sauces or firm cheeses.

Top rated gravel-based vineyards oriented South/Southeast in the Languedoc; old vines. The grapes are crushed prior to 15 days fermentation in glass-lined cement vats. Light filtration at bottling.

Luc Pirllet has been a famous winemaker in the Languedoc for more than 20 years. At this stage in his life he wanted to share his knowledge and passion with a younger generation. After working for several years in marketing, Christopher Cholat made the decision to return to his farming roots and become a winemaker. The two men met in 2013. They possess a mutual passion for this fascinating world, are lovers of soil, have Epicurean spirits and were looking for new challenges. Their combined efforts are a mixture of wisdom and youth, and embody the beauty of the transmission of knowledge from one generation to another. After working together for two years, vintage 2015 was the first bottling of "Luc Cholat." The vineyards are divided between the hills near Mont Alaric and flatter land near the Mediterranean coast. The two areas produce different kinds of wines, rich and powerful in the flatlands, more sprightly and delicate in the mountains. Luc Cholat works to select the essence of each particular microclimate, and unite them in a harmonious whole with the goal of balance and complexity year after year.

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Tasting Note:

LUC CHOLOT CABERNET SAUVIGNON

100% Cabernet Sauvignon. Aromas & flavors of blackcurrant, blackberry, spices & green pepper; supple & balanced.

Shelf Talker:

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