

LUC CHOLOT UNOAKED CHARDONNAY

100% Chardonnay. Pale straw color with golden tints. A delicate alliance of fruity and floral aromas. Complex bouquet redolent of almonds, peach and acacia. Harmonious palate with fine nervosity and a fresh, fruity finish. Makes an elegant aperitif and ideally accompanies seafood or grilled fish.

Chardonnay is fond of the hot Mediterranean sun. The grapes come from the Corbières Region, near the city of Carcassonne in the South of France. The soil is made up of limestone and clay hillsides; ideal exposure and orientation to prevent drought. The vines are 10 to 25 years old. The vineyard is 24 acres. Grapes harvested when fully ripe. Skin contact with temperature-controlled fermentation in stainless steel vats; pneumatic presses. Early bottling to preserve freshness.

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 Cholot (whose wine was called "Cholot") 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 how knowledge is transmitted from one generation to another. After working together for two years, Vintage 2015 was the first bottling with the "Luc Cholot" label.

The vineyards are divided between the hills near Mont Alaric and flatter land near the Mediterranean coast. The 2 areas produce different kinds of wines, rich and powerful in the flatlands, more sprightly and delicate in the mountains. Luc Cholot 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.



AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

LUC CHOLOT UNOAKED CHARDONNAY

100% Chardonnay. Complex aromas of almonds, peach & acacia; harmonious palate; fresh, fruity finish.

Shelf Talker:

LUC CHOLOT UNOAKED CHARDONNAY

100% Chardonnay. Pale straw color with golden tints. A delicate alliance of fruity & floral aromas. Complex bouquet redolent of almonds, peach & acacia. Harmonious palate with fine nervosity & a fresh, fruity finish. Makes an elegant aperitif & ideally accompanies seafood or grilled fish.



AN EASTERLY WINE SELECTION