

LUC CHOLOT PINOT NOIR RESERVE

100% Pinot Noir. This medium-colored fruity Pinot Noir has flavors of fresh cherry and vanilla. Smooth texture with well-integrated oak flavors. Try with roast chicken with herbs, grilled vegetables or pork fillet.

20-year-old vines on alluvial gravels and limestone. Clay bases and sandy soils on the Mediterranean seaboard and upper Aude region. Harvested when perfectly ripe. Traditional fermentation in stainless steel with a short fermentation; cap is punched down. Aged 6 months in barrels.

Luc Pirlet 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.



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Tasting Note:

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Shelf Talker:



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