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LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



50/50
V.S.I.G.

SARL LOUIS CHEZE

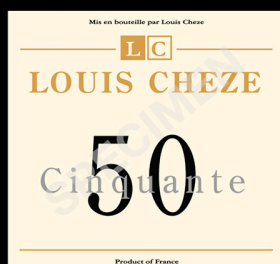
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50/50

History

Family property taken over in 1978 by Mr. Louis Chèze. The Domaine Louis Chèze is located on the top of the hillside of the commune of Limony, on the right bank of the Rhône, 60 Kms south of Lyon, in the heart of the Côtes du Rhône Septentrionales vineyard. Mr. Chèze started the adventure with 1 Ha of St-Joseph and a few vines to rent. Today the estate represents 39 Ha on the prestigious appellations such as Condrieu, St-Joseph, Côte-Rôtie and Vins de Pays.

Since 2000, he is one of the forerunners with two winegrower friends to revive the fabulous Roman terroir of Seyssuel. Louis' determination, curiosity and rigour are of the utmost importance when it comes to monitoring the vineyard and making the wines. Each vintage is a questioning in order to obtain the quintessence of the terroirs. Numerous vintages with their particularities will delight the epicurean in you.

V.S.I.G. " 50/50 "

Cuvee made since the 2010 vintage, it is a plot of land located in the plains on the Louze plateau (38).

Soil Geology : Granitic soil and rolled pebble

Grape Variety : 50% Viognier and 50% Chardonnay, 10 years old, yield of 50 Hl/Ha.

Vinification

The vineyard: Reasoned vineyard management, spurting, green harvesting and manual harvesting.

Selective sorting of the grapes on the vine, picking in 30 kg crates. The winery: Sorting of the berries on a vibrating table, pressing, settling, then alcoholic and malolactic fermentation in barrels with stirring on the lees. We separate the grape varieties before bottling.

Ageing

Barrels of 2 to 3 wines and a part in stainless steel vats for 8 to 10 months depending on the vintage. Bottled without filtration in a single bottling.

Organoleptic characteristics :

Visual aspect: Straw-yellow dress, shiny.

Olfactory aspect: Very delicate nose with aromas of lime blossom to honeyed notes.

Gustatory aspect: Ample and generous attack with a beautiful minerality at the end of the mouth.

Serving temperature: 8 to 11 °C.

Food and wine pairing: Aperitif and tapas.

Vintages : Drink within 3 years

