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LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



Bellissima

A.O.P. COTE-ROTIE

SARL LOUIS CHEZE

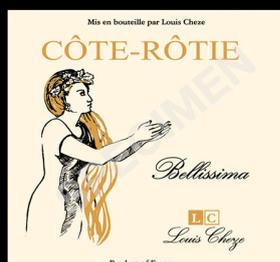
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Bellissima

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.

A.O.P. COTE-ROTIE " Bellissima"

Cuvée elaborated since the 2006 vintage, it is a blend of plots located on the hillsides of the cote brune and the cote blonde d'Ampuis.

Geology of the soil : Granite element.

Grape Variety : 100% Syrah, 30 to 45 years old, yield between 34 Hl/Ha and 38 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: Grape sorting on sorting table, 100% de-stemming, berry sorting on vibrating table, crushing, maceration and fermentation in low volume thermo-regulated vats and malolactic fermentation in barrels.

Ageing

Barrels of 2 to 3 wines for 14 months depending on the vintage. Bottled without filtration in a single bottling.

Organoleptic characteristics :

Visual aspect: Garnet, limpid and deep.

Olfactory aspect: Nose of great complexity, red fruits, sweet spices with fine woody notes.

Gustatory aspect: Delicate palate with tannins, very persistent finish.

Serving temperature: 16 to 18°C to be decanted young 2 to 4 hours before serving.

Food/wine pairing : Small game.

Vintages: Potential to keep 5 to 8 years.

