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LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



Brèze

A.O.P. CONDRIEU

SARL LOUIS CHEZE

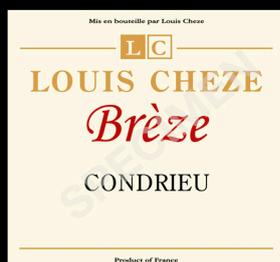
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Brèze

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. CONDRIEU " Brèze"

Cuvée made since the 1996 vintage, it is a 2 hectare plot of land located in the Limony hills, with a southern exposure. The parcel of Brèze is located in the middle and bottom of the hillside.

Geology of the soil : Old granite and alluvium from the Ice Age.

Grape varieties : 100 % Viognier, 30 years old, yield between 25HI/Ha and 32 HI/Ha.

Vinification

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

Selective sorting of the grapes on the vine, picking in 10 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.

Ageing

New barrels and casks of 2 to 3 wines for 8 to 10 months depending on the vintage. Bottled without filtration in a single bottling.

Organoleptic characteristics :

Visual aspect: Fine gold colour, limpid and crystalline

Olfactory aspect: Complex nose, apricot, honey.

Gustatory aspect: A frank and straightforward attack, followed by a very balanced aromatic explosion, to finish with a beautiful length mixing the honey and mineral side.

Serving temperature: 8 to 11°C

Food and wine pairing : Ideal for aperitif, lobster, white meat.

Vintages : Always wait a few months after bottling and drink within 2 to 4 years. For amateurs, let it age to appreciate the tertiary aromas of Viognier.

