

L C
LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



Caroline
A.O.P. ST-JOSEPH

SARL LOUIS CHEZE

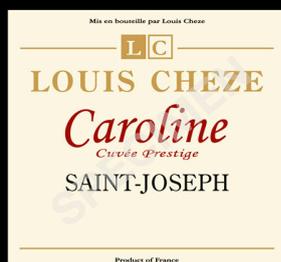
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Caroline

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. St-JOSEPH " Caroline "

Cuvée produced since the 1987 vintage, it is a plot of land situated above the slopes of Brèze at an altitude of 300 metres, benefiting from a south-facing orientation. Caroline embodies the power of Syrah, with its bouquet of spices.

Soil geology : Granite to muscovite element.

Grape variety : 100% Syrah, 40 years old, yield between 30 Hl/Ha and 35 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

20% new barrels and 80% of 1 or 2 wines for 14 months depending on the vintage. Bottled without filtration in a single bottling.

Organoleptic characteristics :

Visual aspect: Luminous garnet colour.

Olfactory aspect: Violet nose with subtle notes of pepper.

Taste: Full and very well-structured on the palate with a long aromatic persistence on the finish.

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

Food/wine pairing: Grilled red meats, regional cheese platter.

Vintages : Potential to keep 5 to 8 years.

