

**L C**  
**LOUIS CHEZE**  
Maison fondée en 1978

*L'esprit et l'empreinte*



**Pagus Luminus**  
AOP CONDRIEU

**SARL LOUIS CHEZE**

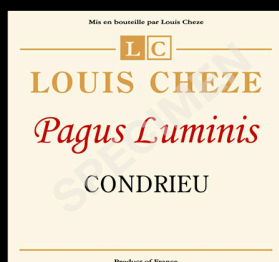
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## Pagus Luminis

### 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 " Pagus Luminis "

Cuvée made since the 1993 vintage, it is a 2 hectare plot of land located in the Limony hills, with a southern exposure. The parcel of Pagus Luminis is located at the top of the hillside.

Geology of the soil : Granitic soil and leucocratic migmatite.

Grape varieties : 100 % Viognier, 25 years old, yield 32 Hl/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

Barrels of 1 to 2 wines for 8 to 10 months depending on the vintage. Bottled without filtration in a single bottling.

### Organoleptic characteristics :

**Visual aspect :** Yellow colour with gold sheen, brilliant.

**Olfactory aspect:** Nose very white flowers, vine peach.

**Gustatory aspect:** frank, supple palate with a mineral finish.

**Serving temperature:** 8 to 11 °C.

**Food/wine** pairing: Ideal as an aperitif, fish and shellfish.

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

