

L C
LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



Saxeolum
I.G.P.

SARL LOUIS CHEZE

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SAXEOLUM

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.

I.G.P. " Saxeolum "

Cuvée elaborated since the 2003 vintage, it is a 2 hectare plot of land located in the Seyssuel hillsides, benefiting from a south-facing orientation. SAXEOLUM will seduce you with its unique style of roasted and spicy aromas.

Geology of the soil : Quartz shales and micaceous shales.

Grape varieties : 100% Syrah, yield between 26 Hl/Ha and 29 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

100% new barrels for 18 to 22 months depending on the vintage. Bottled without filtration in a single bottling.

Organoleptic characteristics :

Visual aspect: Ruby colour, limpid and deep.

Olfactory aspect: Very complex nose, black fruits, sweet spices, finely woody and roasted.

Taste : Full and generous on the palate, silky tannins, lingering finish.

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

Food/wine pairing: Red meats and dishes in sauce.

Vintages : Potential to keep for 10 to 15 years.

