

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

*L'esprit et l'empreinte*



*Sixtus*  
I.G.P.

**SARL LOUIS CHEZE**

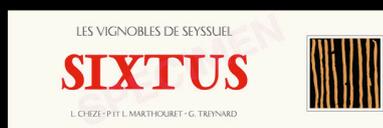
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## SIXTUS

### 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. " Sixtus "

Cuvée elaborated since the 2004 vintage, it is a 4 hectare plot of land located in the Seyssuel hillsides, benefiting from a south-facing orientation.

Geology of the soil : Quartz shales and micaceous shales.

Grape varieties : 100% Syrah, yield between 29 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

10% new French barrels and 40% barrels of 2 or 3 wines for 12 to 14 months depending on the vintage. Bottled without filtration in a single bottling.

### Organoleptic characteristics :

**Visual aspect:** Deep black cherry colour.

**Olfactory aspect:** Intense and aromatic nose of sweet spices and ripe fruit.

**Taste:** Straightforward and well-structured attack.

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

**Food/wine pairing:** Braised meats, white meat.

**Vintages:** Potential to keep for 8 years.

