

LC

LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



50/50
VIN DE FRANCE

SARL LOUIS CHEZE

«Pangon»

07340 LIMONY (France)

Phone : +33 (0)4 75 34 02 88

Fax : +33 (0)4 75 34 13 25

www.domainecheze.com

History

Family property taken over in 1978 by Mr. Louis Chèze. The Louis Chèze Winery 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 45 Ha on the prestigious appellations such as Condrieu, St-Joseph, Côte-Rôtie and Vins de Pays.

Since the year 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.

Vin de France "50/50"

Cuvee made since the 2010 vintage, it is a plot of land located in the plains on the Louze plateau (38).

Soil Geology

Granitic soil and rolled pebble.

Grape Variety

50% Syrah and 50% Merlot, 10 years old, yield of 50 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 a sorting table, 100% destemming, berry sorting on a vibrating table, crushing, maceration and fermentation in low volume thermo-regulated vats and malolactic fermentation in vats. Blending of the two grape varieties just before bottling.

Ageing

6 months in stainless steel or concrete tanks depending on the vintage. Bottled without filtration in a single bottling.

Organoleptic characteristics

Visual aspect : Garnet colour.

Olfactory aspect : Blackcurrant nose.

Taste : Beautiful full and round mouth with stewed fruit.

Serving temperature : 16 to 18°C.

Food/wine pairing : Barbecue, traditional cuisine.

Vintages : Drink within 3 years.

