



LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



Cornas
AOP CORNAS

SARL LOUIS CHEZE

«Pangon»

07340 LIMONY (France)

Tél : +33 (0)4 75 34 02 88

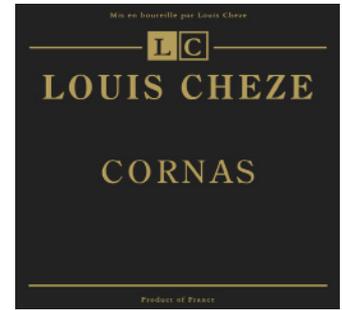
Fax : +33 (0)4 75 34 13 25

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.



AOP "Cornas"

Cuvee made since the 2015 vintage, it is a selection of parcels from the Cornas cuvee.

Soil Geology

Calcareous soil.

Grape Variety

100 % Syrah.

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 barrels.

Ageing

Barrels of 1 to 2 wines for 14 months. Bottled in a single bottling.

Organoleptic characteristics

Visual aspect : Intense garnet colour.

Olfactory aspect : Blackberry and chocolate nose.

Taste : Ample and generous with a nice fullness in the mouth.

Serving temperature : 16 to 18 °C.

Food/wine pairing : Red meat.

Vintages : Potential to keep 5 to 10 years.

