



**LOUIS CHEZE**  
Maison fondée en 1978

*L'esprit et l'empreinte*



*Et Benoit*  
VIN DE FRANCE

SARL LOUIS CHEZE

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## 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 "Et Benoit"

Cuvée produced in white and/or red depending on the weather conditions and the vintage. We produce this wine under special conditions, « drying on the vine » generally with the Marsanne, Viognier and Syrah variety. It is produced very sporadically.

## Soil Geology

Depends on the parcel it is produced on.

## Grape Variety

Marsanne ou Viognier ou Syrah

## 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: Berry sorting on a vibrating table, pressing, settling, then alcoholic and malolactic fermentation in barrels with stirring on the lees.

## Ageing

Barrels of 2 to 3 wines for 8 to 10 months depending on the vintage. Bottled without filtration in a single bottling.

## Organoleptic characteristics

**Visual aspect** : Very different depending on the vintage.

**Olfactory aspect** : Very different depending on the vintage.

**Taste** : Very different depending on the vintage.

**Serving temperature** : Around 16°C.

**Food/wine pairing** : Best at the end of meals or with cheese.

**Vintages** : Always wait a few months after bottling, or, for the purists, let age in order to fully appreciate the aromas.

