

LC

LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



Ni Vu Mais Connu
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 "Ni Vu Mais Connu !!!"

Cuvee made from the 2015 vintage. It is a selection of the young vines of Viognier which are located on the Limony plateau.

Soil Geology

Granitic soil.

Grape Variety

100 % Viognier, 4 years old, yield 45 Hl/Ha.

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 stainless steel tanks.

Ageing

Aged in stainless steel tanks for 9 months. Bottled without filtration in a single bottling.

Organoleptic characteristics

Visual aspect : Bright colour.

Olfactory aspect : Very citrusy nose, orange, lemon.

Taste : Very fresh in the mouth with a nice minerality.

Serving temperature : 8 to 11 °C.

Food/wine pairing : Aperitif, Asian salads.

Vintages : Always wait a few months after bottling and drink within 2 to 4 years on the fruit..

