



**LOUIS CHEZE**  
Maison fondée en 1978

*L'esprit et l'empreinte*



*Pagus Luminus*  
AOP CONDRIEU

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.

## AOP Condrieu "Pagus Luminis"

Cuvée made since the 1993 vintage, it is a 2 hectare plot of land located in the Limony hills, with a southern exposure. The parcel of Pagus Luminis is located at the top of the hillside.

## Soil Geology

Granitic soil et migmatite leucocrate.

## Grape Variety

100 % Viognier, 25 years old, yield 32 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 barrels with stirring on the lees.

## Ageing

Barrels of 1 to 2 wines for 8 to 10 months depending on the vintage. Bottled without filtration in a single bottling.

## Organoleptic characteristics

**Visual aspect :** Yellow robe with gold, bright reflection.

**Olfactory aspect :** Very white flowers aroma, vine peach.

**Taste :** Straightforward in the mouth, supple with a minerality in the aftertaste.

**Serving temperature :** 8 to 11 °C.

**Food/wine pairing :** Best at aperitif, fishes and crustacean.

**Vintages :** Drink directly or, for the purists, let age in order to fully appreciate the tertiary aromas of the Viognier.

