

LC

LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



Ro-Rée
AOP ST-JOSEPH

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 St-Joseph "Ro-Rée"

This cuvée has been made since the 1990 vintage. The Roussanne is grown on the hillsides and the Marsanne on the plateau. The plot is close to the property on the heights of Limony. Ro-Rée means Oak in the Ardéchois patois, because the parcel is bordered by Oak trees.

Soil Geology

Granitic soil et migmatite leucocrate.

Grape Variety

60 % Marsanne and 40 % Roussanne , 15 to 40 years old, yield 35 Hl/Ha.

Vinification

The vineyard: Reasoned vineyard management, spurting, green harvesting and manual harvesting. Selection of the grapes on the vine, picking in the vineyard.
The winery: Berry sorting on a vibrating table, pressing, settling, then alcoholic and malolactic fermentation in barrels with stirring on the lees. Separation of the grape varieties before bottling.

Ageing

New barrels 20 % and 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 : Straw yellow and bright robe.

Olfactory aspect : Very delicate nose with acacia aromas and hawthorn to honeyed notes.

Serving temperature : 8 to 11 °C.

Food/wine pairing : White meat, fish in sauce.

Vintages : Drink on the fruit or for the purists, let it age to appreciate the tertiary aromas of toasted notes.

