



LOUIS CHEZE

Maison fondée en 1978

L'esprit et l'empreinte



Anges
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 "Anges"

Cuvee made since the 2010 vintage, it is a plot of land located in the plains on the Louze plateau (38).

Soil Geology

Granite element and dark migmatite.

Grape Variety

100% Syrah, 50 years old, yield between 26 Hl/Ha and 29 Hl/Ha.

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

100% new oak barrels, for 22 months depending on the vintage. Bottled without filtration in a single bottling.

Organoleptic characteristics

Visual aspect : Ruby colour, limpid and deep.

Olfactory aspect : Nose of great complexity, black fruits, sweet spices with fine woody notes.

Taste : Frank and straightforward on the palate with harmonious tannins, very long and persistent finish.

Serving temperature : 16 to 18°C to be decanted young 2 to 4 hours before serving.

Food/wine pairing : Small game in sauce, braised red meats.

Vintages : Cellaring potential 10 to 15 years.

