

LC

LOUIS CHEZE  
Maison fondée en 1978

*L'esprit et l'empreinte*



*Bellissima*  
AOP COTE-ROTIE

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 Côte-Rôtie "Bellissima"

Cuvée elaborated since the 2006 vintage, it is a blend of plots located on the hillsides of the cote brune and the cote blonde d'Ampuis.

## Soil Geology

Granite element.

## Grape Variety

100% Syrah, 30 to 45 years old, yield between 34 Hl/Ha and 38 Hl/Ha.

## Vinification

The vineyard: Integrated vineyard management, spurting, green harvesting and manual harvesting. Selective sorting of the grapes on the vine, collection in 30 kg boxes.

The winery: Grape sorting on a sorting table, 100% destemming, sorting of the berries on a vibrating table, crushing, maceration and fermentation in low volume thermo-regulated vats and malolactic fermentation in barrels.

## Ageing

Barrels of 3 or 4 wines for 14 months depending on the vintage. Bottled without filtration in a single bottling.

## Organoleptic characteristics

**Visual aspect :** Garnet, limpid and deep.

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

**Taste :** Delicate palate with tannins, very persistent finish.

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

**Food/wine pairing :** Small game.

**Vintages :** Potential to keep 5 to 8 years.

