



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"

The Ro-Rée cuvée comes from the plots of land around the estate, on the Limony plateau. The name Ro-Rée appeared for the 1980 vintage, it is the name of a plot of land which means oak in Ardéchois patois. Ro-Rée is a red fruit cuvée.

Soil Geology

Granite element with loess.

Grape Variety

100% Syrah, 25 years old, yield between 30 Hl/Ha and 35 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% de-stemming, berry sorting on a vibrating table, crushing, maceration and fermentation in low volume thermo-regulated vats and malolactic fermentation in barrels.

Ageing

Barrels of 1 to 3 wines for 12 months depending on the vintage in order to preserve the fruity side. Bottled without filtration in a single bottling.

Organoleptic characteristics

Visual aspect : Cherry red colour.

Olfactory aspect : Nose of the red fruits, blackberry, raspberry, nutmeg.

Taste : Straightforward attack followed by a beautiful melting of ripe fruit aromas in the mouth.

Serving temperature : 16 to 18°C.

Food/wine pairing : Red meat, Asian cuisine, Ardèche specialities.

Vintages : Potential to keep 1 to 5 years.

