



LOUIS CHEZE  
Maison fondée en 1978

*L'esprit et l'empreinte*



**50/50**

VIN DE FRANCE

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## Vin de France "50/50"

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

## Soil Geology

Granitic soil and rolled pebble.

## Grape Variety

50% Viognier and 50% Chardonnay, 10 years old, yield of 50 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: Berry sorting on a vibrating table, pressing, settling, then alcoholic and malolactic fermentation in barrels with stirring on the lees. We separate the grape varieties before bottling.

## Ageing

Barrels of 2 to 3 wines and a part in stainless steel vats for 8 to 10 months depending on the vintage. Bottled without filtration in a single bottling.

## Organoleptic characteristics

**Visual aspect** : Straw-yellow dress, shiny.

**Olfactory aspect** : Very delicate nose with aromas of lime blossom to honeyed notes.

**Taste** : Ample and generous attack with a beautiful minerality at the end of the mouth.

**Serving temperature** : 8 to 11 °C.

**Food/wine pairing** : Aperitif and tapas.

**Vintages** : Drink on the fruit within 3 to 4 years.

