

LC

LOUIS CHEZE  
Maison fondée en 1978

*L'esprit et l'empreinte*



*Viognier*

IGP  
collines Rhodaniennes

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.

## IGP "Viognier"

This wine has been made since the creation of the estate, the vines are located on the Limony plateau.

## Soil Geology

Granitic soil.

## Grape Variety

100 % Viognier, 15 years old, yield 45 Hl/Ha.

## Vinification

The vineyard: Reasoned vineyard management, spurting, green harvesting and manual harvesting. Selective sorting of the grapes on the vine, picking in 10 kg crates.

The winery: Berry sorting on a vibrating table, pressing, settling, then alcoholic and malolactic fermentation in barrels with stirring on the lees.

## Ageing

Barrels of 3 to 4 wines for 8 to 10 months depending on the vintage. Bottled without filtration in a single bottling.

## Organoleptic characteristics

**Visual aspect :** Light gold color, clear.

**Olfactory aspect :** Aroma: apricot, Williams pear.

**Taste :** Subtle in the mouth, with a fresh white fruit taste.

**Serving temperature :** 8 to 11 °C.

**Food/wine pairing :** Aperitif, mixed salads, and Asian cuisine.

**Vintages :** Always wait a few months after bottling and drink within 2 to 4 years on the fruit.

