



Champagnes & Châteaux

QUALITY SINCE 1989

SAINT JOSEPH ROUGE CUVÉE CAROLINE 2021 DOMAINE LOUIS CHÈZE

Domaine Chèze is a family property taken over in 1978 by Louis Chèze. This estate is located on the top of the hill in the town of Limony, on the right bank of the Rhône, in the heart of the northern Côtes du Rhône vineyards.

Louis Chèze started the adventure with 1 ha of Saint Joseph. Today the estate covers 35 ha in prestigious appellations such as Condrieu, Saint Joseph and Vin de Pays.

Grape: 100% Syrah

Vineyard & Vinification Note:

This cuvee is developed since the 1987 vintage. It is grown in a plot located in the slopes of Brèze, at an altitude of 300 m with a South exposure.

Caroline embodies the strength of Syrah, with its spicy flavour.

Land Geology: Granitic and muscovite elements., 35 to 40 years old, yield between 30 and 35 Hl/Ha. Sustainable growing of the vineyard, épillonnage, green harvest and hand-picking harvesting. Grape selection on the vine plants, gathered in 30 kg boxes.

Grape selection on a sorting table, stripping at 100%, berry selection on a vibrating table, masking, maceration and fermentation inside thermo-regulated small volume vats and malolactic fermentation in barrels.

20% in new barrels and 80% in barrels of 1 to 2 wines for 12 months.

Bottling without filtration in a single operation.

Tasting Note:

Intense garnet colour. Expressive nose with mainly red fruit aromas (blackberry, raspberry), violet and spices (pepper). The palate is round, with noticeable tannins - a full-bodied wine. Then the fruity character of the wine asserts itself accompanied by beautiful spicy notes. The finish goes on for a long time.

Food pairing: Grilled red meat, plate of regional cheese.



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