

SAINT JOSEPH ROUGE CUVÉE RÔ-RÉE 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:

The Ro-Rée Cuvée is grown in plots located around the domaine, in the plateau of Limony. The name Ro-rée came with the 1980 vintage. It's the name of a parcel. Ro-Rée is a red fruits cuvee.

Land Geology: Granitic soil, with loess., 15 to 25 years old, between 35Hl/Ha to 39 Hl/Ha yield.

Sustainable growing of the vineyard, épillonnage, green harvest and hand-picking harvesting. Grape selection on the vine plant, gathering in 30 kg boxes.

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

Barrels of 1 to 3 wines for 12 months. Bottling without filtration in a single operation.

Tasting Note: Red cherry colour. Nose of the red fruits, blackberry, raspberry and nutmeg. Straightforward attack followed by a beautiful creamy taste with ripe fruits aroma in the mouth.

Food pairing: Red meats, Asian cuisine, Specialities of Ardèche.

LOUIS CHEZE
RO-Rée
SAINT-JOSEPH

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