



LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



50/50
VIN DE FRANCE

SARL LOUIS CHEZE

«Pangon»

07340 LIMONY (France)

Phone : +33 (0)4 75 34 02 88

Fax : +33 (0)4 75 34 13 25

www.domainecheze.com



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% Syrah and 50% Merlot, 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: Grape sorting on a sorting table, 100% destemming, berry sorting on a vibrating table, crushing, maceration and fermentation in low volume thermo-regulated vats and malolactic fermentation in vats. Blending of the two grape varieties just before bottling.

Ageing

6 months in stainless steel or concrete tanks depending on the vintage. Bottled without filtration in a single bottling.

Organoleptic characteristics

Visual aspect : Garnet colour.

Olfactory aspect : Blackcurrant nose.

Taste : Beautiful full and round mouth with stewed fruit.

Serving temperature : 16 to 18°C.

Food/wine pairing : Barbecue, traditional cuisine.

Vintages : Drink within 3 years.

