



LOUIS CHEZE
Maison fondée en 1978

L'esprit et l'empreinte



Syrahvissante
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



IGP "Syrahvissante"

It is a cuvée of discovery of Rhodanian Syrah, with its fruity and spicy aromas, worked with the same rigour since 1984.

Soil Geology

Granite soil, not very deep.

Grape Variety

100% Syrah, 5 to 8 years old.

Vinification

The vineyard: Integrated vineyard management, spurting, green harvesting and manual harvesting. Selective sorting of the grapes on the vine, collection in 30 kg boxes.

The winery: Grape sorting on a sorting table, 100% destemming, sorting of the berries on a vibrating table, crushing, maceration and fermentation in low volume thermo-regulated vats and malolactic fermentation in barrels.

Ageing

Barrels of 3 or 4 wines for 6 months and a part in stainless steel vats depending on the vintage. Bottled without filtration in a single bottling.

Organoleptic characteristics

Visual aspect : Red colour with purple tints.

Olfactory aspect : Purple nose, pepper and leather.

Taste : Straightforward attack with fullness in the mouth.

Serving temperature : 16 to 18°C.

Food/wine pairing : Barbecue, traditional cuisine.

Vintages : Drink within 3 years.

