



LOUIS CHEZE

Maison fondée en 1978

L'esprit et l'empreinte



Ni Vu Mais Connu
VIN DE FRANCE

SARL LOUIS CHEZE

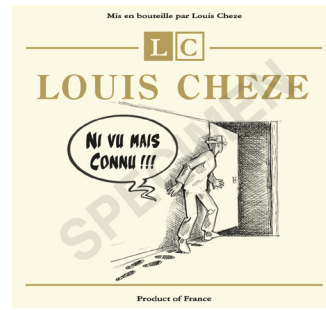
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Vin de France "Ni Vu Mais Connu !!!"

Cuvee made from the 2015 vintage. It is a selection of the young vines of Viognier which are located on the Limony plateau.

Soil Geology

Granitic soil.

Grape Variety

100 % Viognier, 4 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 stainless steel tanks.

Ageing

Aged in stainless steel tanks for 9 months. Bottled without filtration in a single bottling.

Organoleptic characteristics

Visual aspect : Bright colour.

Olfactory aspect : Very citrusy nose, orange, lemon.

Taste : Very fresh in the mouth with a nice minerality.

Serving temperature : 8 to 11 °C.

Food/wine pairing : Aperitif, Asian salads.

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

