

**LOCATION:**

France > Northern Rhone Valley >
Saint-Joseph

VARIETY:

100% Syrah

WINEMAKER:

Louis Cheze

**SCIENCE**

ABV: 12.96%

SUGARS: 2.2 g/l

TOTAL SO₂: 99 ppm

TOTAL ACIDITY: 3.65 g/l

"Ange's" Saint-Joseph Rouge

EXPERIENCE

NAME: A special cuvee started in 2010, only using the best barrels from their oldest vines. Literal translation "Angels."

CHARACTER: Great complexity on the nose with black fruits, spices, woody notes, and a smoked meat savoriness. A concentrated texture with harmonious tannins and balanced freshness. A very long and persistent finish that is layered and nuanced that develops over time.

ENJOY WITH: Great with lamb, beef, and game, especially in rich sauces. Smoked and braised meats, stews, hearty winter dishes, and aged cheeses are all great with this food friendly grape.

BEST RESULTS: Serve at 60-64° F, decant when young, 30-60 minutes, and serve in an open glass for Syrah or Burgundy. Great with several years in the cellar, depending on vintage, up to 15 years.

EXPRESSION

FERMENTATION & EXTRACTION: Grapes are hand-picked in small crates and sent to the sorting table. After destemming they are sorted a second time on a vibrating table and gravity-fed into tanks. Native yeast fermentation and malolactic happen in temperature-controlled steel tanks to protect the wine from Brettanomyces.

ELEVAGE: The Cheze winery uses a specific selection of 10 different coopers to help develop balance and complexity while the wine ages. For up to 22 months in 100% new oak barrique and then racked to steel tank for two months before bottling to minimize the need for filtration.

FINING & FILTERING: Bottled with minimum fining and filtration.

SULFUR: 99 ppm in total, added at crush and at bottling. After Malolactic and during aging, only when necessary, on rare occasions.

SOURCE

FARMING: For more than 25 years, the estate has practiced meticulous integrated vineyard management with organic practices; no chemicals, manual weeding, dry-farming and organic fertilizers from sheep and chickens, to whelp maintain a sustainable ecosystem.

LAND: Located on the highest of the three hills in the village of Limony. This hill is further back from the river with ancient granite elements and dark Migmatite rock (dense granite that represents the transition from metamorphic to igneous rock).

VINE: 50-65-year-old vines trained in the guyot fashion. Cheze has 8 hectares here but only the best barrels are used for this cuvee. Extremely low yields from high-density plantings help add great concentration.

HARVEST & PRODUCTION: Hand-harvested, 1,500 cases produced in the most generous years. *500 cases in the 2021 vintage.*

