



**Country:**  
France

**Region:**  
Northern Rhone Valley

**Estate owned by:**  
Louis Cheze

**Winemaker:**  
Louis Cheze

**Vineyards:**  
Meticulous integrated vineyard management with organic practices for over 25 years. 45 hectares.

**Year founded:**  
1978

**Home link:**  
[www.louischeze.com/en/](http://www.louischeze.com/en/)

**Production:**

**Marsanne:** 3,200 cases

**"Brèze" Condrieu:** 750 cases

**"Syrahvissante" Syrah:**  
7,500 cases

**"Ro-Rée" Saint-Joseph Rouge:**  
5000 cases

**"Ange" Saint-Joseph Rouge:**  
1500 cases max (500 cs in 2021)

**"Bellissima" Côte-Rôtie:** 800 cases  
**Cornas:** 300 cases

The winery was started in 1978 when the family bought their first hectare in Saint-Joseph, Louis Chèze was 20 years old.

Louis was mentored by the legendary Georges Vernay and developed a close professional relationship with Jean-Luc Colombo who both encouraged him to take his level of quality further.

A passionate and dedicated winemaker, Louis Chèze built the prestige of the Domaine from the ground up. Very low yields, meticulous hand-sorting, and a rigorous process for barrel selection, help showcase some of the finest examples of Northern Rhone wine, and at many different price points.

Today the Domaine has developed into 45 hectares with parcels in Condrieu, Saint-Joseph and Côte-Rôtie, and is a testament to determination, passion, and a natural curiosity. The estate resides in the hills near the village of Limony on the right bank of the Rhone River on the southernmost hill of the Condrieu appellation.

In the vineyard, the domaine relies on organic practices that maintain sustainability at the heart of every decision.

The domaine has been working exclusively with organic products for 25 years. Incorporating an adaptive approach to the constraints of terroir and the difficulties of climate change, the team chooses intensive manual labor in the vineyards throughout the year. Each of the estate's dry-farmed vineyards is handled separately, with vine management depending on the unique features of each parcel. The slope of the parcel determines how the vine is trellised. Many steep parcels are weeded manually, and the vines are trained in the local "echalas" style with a stake. In most years, the vineyards undergo green harvest before veraison. All grapes are hand-harvested.

One aspect that really separates Chèze is a three-step sorting process. The grapes are carefully selected in the vineyards and gathered by hand in very small baskets in order not to bruise or break the fruit. The grapes then go to the sorting table before they are destemmed. After destemming, the individual grapes are sorted for a third time on a vibrating table, keeping only the best fruit. This is true for even the most affordable of the Domaine's wine!

In the winery, the goal is to allow each vintage to fully express the terroir and the conditions of each growing season. Native yeast fermentations and Malolactic conversion are carried out for all wines. The reds are fermented in steel tanks and whites are fermented in wood. The wines are thoughtfully aged depending on the cuvee and the characteristics of the vintage.

Barrel selection is as meticulous as the grape sorting. Through many years of working with different coopers and through the process of elimination, the winemaking team selects the barrels that best suit the wine. Using a combination of many different producers, oak, and mild toast levels, creates balance, preventing certain oaky notes from overpowering the wines. The combination creates a more seamless expression in the aromas and on the palate. Tonnellerie producers Vallaurine, Treméaux, Sylvain, Saury, Remond, Damy, Cadus, Berthomieu, Bernard, Allary, and Adour, all add to the depth and subtle detail that makes these wines truly unique and memorable.

*"It is a bold challenge, these granite hills, yet I long for the journey. Such a beautiful craft where hard work and humility are rigorous, these great terroirs are revealed only through time. My philosophy is for the winemaking to respect each parcel."*

—Louis Cheze

