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# Château de La Chaize

## BEAUJOLAIS BLANC

L'Aurore  
2025



### SOIL/TOPOGRAPHY

This 100% Chardonnay vintage comes from a clay-limestone plot, east-facing, located in the heart of the beautiful golden-stone villages, a terroir renowned for its qualities in producing great white wines.



### WINEMAKING PROCESS

Grape variety: 100% Chardonnay  
Following mechanical harvesting and must clarification, fermentation took place under carefully controlled conditions. A portion of the wine did not undergo malolactic fermentation in order to preserve its bright acidity.  
The wine was then aged for 10 months in stainless steel tanks.



### TECHNICAL NOTES

**Ingredients** : Grapes, Sulfites, Bottled under a protective atmosphere.

**Nutritional values** : 73 Kcal/100mL

**Calories** : 88 kcal/12cl

**Alcohol content** : 13%

**Total acidity** : 3,65 g/L

**SO2 Total** : 117 mg/L

**Residual sugar** : 0,9 g/L





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## TASTING NOTES

Symbol of an era when the arts of the Kingdom of France were at their peak, this wine 'L'Aurore' is a nod to the work found on the ceiling of one of the drawing rooms of Château de La Chaize, by Thomas Blanchet, contemporary of the founder of the Château: Jean François de La Chaize d'Aix.

**Color** : Pale yellow colour with golden reflections

**Nose** : The nose opens on notes of citrus fruits and pear, with a delicate hint of acacia blossom enriching the aromatic palette.

**Palate** : The attack is clean and balanced, reflecting the generosity of a sunny vintage with a pleasant volume on the palate and a delicate, mouth-watering finish.

**Service temperature** : 11°C / 52°F

