1676
Château de
La Chaize

BLANC DE NOIRS
2025

SOIL/TOPOGRAPHY

Made from a parcel of Gamay grapes usually destined for red wine production, this blanc de noirs was born from a desire to reveal a different side of this iconic Beaujolais grape variety.

WINEMAKING PROCESS

Upon arrival at the winery, the grapes were gently pressed in a vertical press to obtain a clear, precise juice. Following cold settling, allowing for natural clarification, the juice was racked directly into three-year-old barrels, where alcoholic fermentation took place over 16 days.

The barrels were kept in the cellar at 12°C (54°F), providing ideal conditions for a slow, steady fermentation. This helped preserve the freshness of the fruit, the finesse of the aromas, and the precision that define the cuvée.

The wine was then aged for six months in barrel, followed by two months in stainless-steel tanks.

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Bottled under a protective atmosphere.
Nutritional values : 67 Kcal/100mL
Calories : 81 kcal/12cl
Alcohol content : 12%
Total acidity : 4,16 g/L
SO2 Total : 100 mg/L
Residual sugar : 0,3 g/L



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TASTING NOTES

Vinifying Gamay as a white wine takes this cuvée beyond the traditional appellation framework associated with the grape in the Beaujolais crus. Blanc de Noirs 2025 is therefore released as a Vin de France—a choice that reflects a spirit of creative freedom and a desire to reveal a new expression of Gamay.

Color : A bright, luminous pale yellow color.

Nose : A fresh and delicate nose, with aromas of lemon and quince, enhanced by a subtle hint of toasted almond.

Palate : On the palate, the wine is lively and elegant. Citrus notes bring remarkable freshness, while the precise, mouth-watering finish naturally invites another sip. A wine of great finesse, fresh and beautifully balanced, whose lightness on the palate makes it a particularly enjoyable companion at the table.

Service temperature : Serve chilled, ideally between 8 and 10°C (46–50°F).

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