1676
Château de
La Chaize

FLEURIE
CLOS DE LA CHAPELLE DES BOIS
2020

SOIL/TOPOGRAPHY

Located in the commune of Fleurie, at an altitude between 290 and 300 meters, this parcel lies on granitic sand, typical of the cru. Its south/southwest exposure ensures excellent ripening of the grapes. The light, well-drained soil — composed mainly of coarse sand — is rich in essential minerals.

The gentle slope allows for mechanical maintenance using electric straddle tractors, ensuring precise management of both soil and vine.

The parcel is planted exclusively with Gamay noir à jus blanc, the emblematic grape variety of the Beaujolais crus.



WINEMAKING PROCESS

The harvest yield is carefully controlled, deliberately kept low to ensure optimal ripening of the grapes and to preserve the longevity of the vines.

That year, this parcel was among the first to be picked, on August 26th and 28th, 2020, in order to retain maximum freshness. The grapes were then transported in small ventilated 13 kg crates to minimize berry crushing and prevent premature oxidation of the juice during transport. They were brought to the historic winemaking facility in Odenas (17 km away) and rigorously sorted to retain only the finest berries.

The wine was vinified with 50% whole clusters, to provide body and structure to this Fleurie, which is usually lighter in style for this appellation. To preserve the full authenticity of the terroir, this cuvée was made using a low-intervention, gravity-fed method, and is neither filtered nor fined.

Fourteen days after the harvest, following vertical pressing, only the first half of the press was kept to obtain fine tannins. The wine was then aged for 18 months in large oak casks.

TECHNICAL NOTES

Nutritional values : 77 Kcal/100mL
Calories : 89 kcal/12cl
Alcohol content : 13,29
Total acidity : 3,71 g/L
SO2 Total : 60 mg/L

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TASTING NOTES

Color : A deep ruby robe with subtle orange highlights, indicating the early stages of evolution.

Nose : The nose opens with notes of macerated red fruits, complemented by cherry-like and spicy nuances, as well as smoky hints that add complexity. The bouquet is well-developed, with a touch of undergrowth rounding off the aromas.

Palate : On the palate, the wine shows the flesh and volume characteristic of the vintage, with a beautiful roundness complemented by a subtle, velvety tannic structure. A hint of alcoholic warmth reflects the richness of the vintage.

Service temperature : 15°C / 59°F

AWARDS

95/100

Stuart Pigott: "This dense, yet refined expression of the 2020 vintage is only just really opening up. Lovely fresh plum and summer flower aromas. In spite of the richness and power this has a silkiness that's very surprising. Extremely long, refined finish."

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