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Château de
La Chaize

FLEURIE

Les Fées
2021



SOIL/TOPOGRAPHY

The “Les Fées” cuvée comes from the blend of a selection of our cadastral localities located in the Fleurie appellation.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir)

Destemming: 10% Whole Clusters

Yeasts type : wild

Maceration : 10 days in stainless steel. Pumping over, offloading & treading. SO2 addition after MLF & at bottling

Maturation : 50% in oak vats & 50% in concrete vats during 9 months



TECHNICAL NOTES

Ingredients : Grapes & sulphites

Calories : 84 kcal/12cl

Alcohol content : 12,46%

Total acidity : 3,6 g/L

SO2 Total : 48 mg/L

Residual sugar : <1,3 g/L



TASTING NOTES

Color : Ruby and limpid

Nose : On the first nose, floral aromas appear. During the second nose, we find menthol notes, accompanied by peony.

Palate : The delicate mouth reveals fresh and crunchy red fruits, the acidulous notes of cranberry give the wine balance and delicacy.

Service temperature : 14°C / 57°F

