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# Château de La Chaize

## FLEURIE

Les Fées  
2022



### 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) / 10% Whole Clusters / Yeasts type : wild / Maceration : 10 days in stainless steel vats. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling / Maturation : 8 months in a oak vat



### TECHNICAL NOTES

**Ingredients** : Grapes & sulphites

**Calories** : 87 kcal/12cl

**Alcohol content** : 13,01%

**Total acidity** : 3,70 g/L

**SO2 Total** : 55 mg/L

**Residual sugar** : <1,3 g/L



### TASTING NOTES

Symbol of a time when the arts of the Kingdom of France were at their peak, this wine "Les Fées" refers to the tale of Charles Perrault, contemporary of the founder of the Château: Jean François de La Chaize d'Aix.

**Commented by Olivier Poussier:**

**Color** : Beautiful light ruby color.

**Nose** : The nose reveals itself with greed, the red fruits are scintillating, raspberry and morello cherry. The whole is fresh and underlined by peppery notes.

**Palate** : The palate is distinguished by a slightly extracted touch. A well-made wine with a pulpy and velvety heart. It is a classic Fleurie, more on fruit and finesse than on maturity and density. It is a wine of education and pleasure combining fruit and supple texture. The wine has a delicate tannin structure that provides the necessary relief.

**Service temperature** : 14°C / 57°F





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## AWARDS

93/100

James Suckling : "An elegant and fragrant Fleurie that has the light-footed character and floral delicacy we associate with this appellation. The wine's structure is very discreet, then slowly emerging in the long, precise finish"

91/100

Wine Enthusiast: "The wine leads with a flowery nose of violet petals, red cherry, red currant and rosehip. The palate starts with red fruit and sees moments of tartness that dive into chalk-dusted cranberry on the floral finish. Pair with turkey burgers, panfried salmon and guacamole and chips — Reggie Solomon"

