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Château de  
La Chaize

FLEURIE

Les Fées  
2023



## 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) / Destemmed harvest /  
Maceration : 15 days in stainless steel vats. Pumping over and  
offloading. No treading. SO2 addition after MLF & at  
bottling / Maturation : 8 months in a concrete tank



## TECHNICAL NOTES

**Ingredients** : Grapes, Sulfites, Acidity regulators (tartaric acid),  
Bottled under a protective atmosphere.

**Nutritional values** : 69 Kcal/100mL

**Calories** : 83 kcal/12cl

**Alcohol content** : 12,42%

**Total acidity** : 3,72 g/L

**SO2 Total** : 42 mg/L

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



## TASTING NOTES

Commented by Olivier Poussier in Autumn 2024

**Color** : A light ruby hue with violet highlights.

**Nose** : The nose is open, revealing juicy red fruits like cherry  
and raspberry, with a hint of peony. The aging process  
gracefully enhances the overall profile.

**Palate** : The palate reveals a balanced, medium-bodied  
texture. The mid-palate is round and supple, with well-  
managed tannins, finishing with a crispness and subtle spicy  
notes. This is a Fleurie to enjoy young, offering delightful  
harmony and a fresh, flavorful profile from its early youth.

**Service temperature** : 14°C / 57°F





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## AWARDS

93/100

James Suckling: "A prototypical Fleurie with a wealth of summer-flower aromas wrapped around a core of silky tannins and mineral freshness on the elegant, medium-bodied palate. Long, structured yet filigree finish."

