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# Château de La Chaize

## FLEURIE

Les Fées  
2024



### 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% Destemmed harvest / Maceration : 11 days in stainless steel tank / Maturation : 8 months in a concrete tank



### TECHNICAL NOTES

**Ingredients** : Grapes, Sulfites, Bottled under a protective atmosphere.

**Nutritional values** : 73 Kcal/100mL

**Calories** : 85 kcal/12cl

**Alcohol content** : 12,459%

**Total acidity** : 3,41 g/L

**SO2 Total** : 36 mg/L

**Residual sugar** : 0,35 g/L



### TASTING NOTES

Commented by Olivier Poussier in Autumn 2025

**Color** : A deep ruby-red color of medium intensity.

**Nose** : The nose is fresh, with an immediate graphite note. The level of ripeness is appropriate, somewhere between red berries and the vegetal character of whole-cluster fermentation. The overall profile is very distinctive.

**Palate** : The palate is balanced, resting on a medium-bodied texture. The overall mouthfeel is light in power but remains flavorful and pleasant. The tannins are slightly prominent without any harshness.

Best enjoyed before 2030, so that this cuvée can fully reveal its potential.

**Service temperature** : 14°C / 57°F





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## AWARDS

93/100

Stuart Pigott: "A very attractive Fleurie with the kind of depth and elegance I expect from single-vineyard wines. Wonderful violet and summer flower aromas. Beautiful interplay of fruit, elegant acidity and delicate minerality."

