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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) / Destemmed harvest /
Maceration : 11 days / 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

