

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 colour 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

