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Château de
La Chaize

FLEURIE

Les Fées
2025



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 : 15 days / Maturation : 10 months in a concrete tank



TECHNICAL NOTES

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

Nutritional values : 68 Kcal/100mL

Calories : 82 kcal/12cl

Alcohol content : 12,5%

Total acidity : 3,31 g/L

SO2 Total : 62 mg/L

Residual sugar : 0,3 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.

Color : A ruby red with purple highlights.

Nose : The aromatic profile is quite rich: initially, there is an explosion of red fruit, with aromas of wild strawberries, raspberries and redcurrants, followed by a graphite note that adds considerable depth to the nose.

Palate : The attack is clean and lively, with a very delicate tannic structure that lingers beautifully on the palate. The wine is balanced and elegant, with a lovely acidity on the finish, resulting in a wine of great finesse.

Service temperature : 14°C / 57°F

