

Château de La Chaize

FLEURIE

Lieu-dit "LA CHAPELLE DES BOIS" 2022



• SOIL/TOPOGRAPHY

This single-vineyard cuvée comes from one hectare of vines, averaging 40 years old, located in the village of Fleurie, in the cadastral area 'La Chapelle des Bois' and exposed to the southwest. The soil is made up of coarse sands with some granite pebbles.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir)

75% Whole Clusters Yeasts type: wild

Maceration: 11 days in stainless steel vats. Maturation: 12 months in a oak vat



TECHNICAL NOTES

Ingredients: Grapes, tartaric acid & sulphites

Alcohol content: 12,97% Total acidity: 3,74 g/L SO2 Total: 73 mg/L



TASTING NOTES

Commented by Olivier Poussier:

Color: A beautiful ruby color

Palate: The fruit is juicy with beautiful maturity, a sunny touch, without being stewed. Red fruits enliven this palette with burlat cherry, crushed strawberry and some notes of blackberries. The whole is readable with a spicy touch. The Chapelle des bois terroir often offers us this mouth profile: round and velvety. A luscious overall taste with polished tannins. A few fine bitters finalize the tasting and remind us that we are on granite.

Service temperature: 15°C / 59°F







• AWARDS

95/100

James Suckling: "This beautiful Fleurie has stacks of black raspberry fruit, but is anything other than loud. It gracefully tiptoes over your palate. Barely medium-bodied, but such a wonderful elegance right through the very long, filigreed finish."

96/100

DECANTER: "Quite inky, good concentration and dark berry/cherry notes. Firm, crisp and bright. Lovely texture and balanc, with a sapidity which marks this out as a top-quality wine." / "Seductive and ethereal nose with violets, lavender and ripe strawberries. Soft and silk-like with plenty of freshness and ageing potential." / "Soft summer fruit, gentle, yet persistent. Pleasing palate of soft satin tannins. Charming, fresh, fragrant florals and cherries. Lovely for lunch."