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Château de  
La Chaize

**FLEURIE**

Lieu-dit "LA CHAPELLE DES BOIS"  
2023



## 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) / 100% destemmed /  
Maceration: 17 days of maceration in stainless steel tank.  
Pumping over and racking. No punching down. Sulfiting  
after MLF and at bottling. / Maturation : 7 months in a oak  
vat



## TECHNICAL NOTES

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

**Nutritional values** : 72 Kcal/100mL

**Calories** : 87 kcal/12cl

**Alcohol content** : 13%

**Total acidity** : 3,81 g/L

**SO2 Total** : 53 mg/L

**Residual sugar** : <1,3 g/L



## TASTING NOTES

Commented by Olivier Poussier in the summer of 2024

**Color** : A beautiful ruby dress with purple highlights

**Nose** : The nose is open with nuances of blackcurrant and  
red berries. The aromatic ensemble is underlined by the  
peppery note that the Gamay reveals, as well as by the  
graphite dimension of the terroir.

**Palate** : The palate is frank, sitting on a texture of half-power.  
The 2023 vintage is sapid, defined by this right balance  
between power and acidity. It is a classic vintage where the  
terroir of La Chapelle des Bois is recognizable by its usual  
tenderness and roundness.

**Service temperature** : 15°C / 59°F





# Château de La Chaize



## AWARDS

94/100

James Suckling: "Packed with red and black berries with floral delicacy, this beautiful Fleurie is so elegant and polished on the lively, medium-bodied palate. Builds gracefully in the long, filigreed, stony finish. Excellent length."

