1676
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, 500 route de La Chaize - 69460 Odenas - France - Tel : +33 4 74 03 41 05

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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."