1676
Château de
La Chaize

FLEURIE

Lieu-dit "LA CHAPELLE DES BOIS"

2024



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: 14 days of maceration in concrete tank. Pumping over and racking. No punching down. Sulfiting after MLF and at bottling. / Maturation : 9 months in a oak vat and in stainless steel tan

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Bottled under protective atmosphere.
Nutritional values : 72 Kcal/100mL
Calories : 84 kcal/12cl
Alcohol content : 12,5%
Total acidity : 3,37 g/L
SO2 Total : 42 mg/L
Residual sugar : 0.38 g/L

TASTING NOTES

Color : A beautiful deep ruby.

Nose : The nose shows ripe aromas, characterized by a more stewed fruit style. The wine remains fresh, with blackcurrant and dark fruit notes dominating.

Palate : The wine shows a radiant palate, offering a firm yet generous texture. The overall impression is rounded and fleshy. The tannins are integrated, and the wine's juice is unifying. This breadth is apparent even in its youth.

Service temperature : 15°C / 59°F

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AWARDS

95/100

Stuart Pigott: "This really tastes like a future 1er Cru! A rich and deep wine for the appellation, but with the silkiness and violet aroma I expect here. In fact, you feel like you're enveloped by violets and black raspberries! Extremely long and silky finish that makes you feel glad to be alive."