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Château de
La Chaize

FLEURIE

Lieu-dit " LA MADONE"

2020



SOIL/TOPOGRAPHY

Single-plot cuvée from one of our 7 cadastral localities located in the Fleurie appellation, in the emblematic sector in the immediate vicinity of the Chapelle de la Madone, on a predominantly sandy soil with granite and lamprophyre pebbles.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir)
Destemming: 10% Whole Clusters
Yeasts type : wild
Macération : 14 days in stainless steel & concrete vats.
Pumping over and offloading. No treading. SO2 addition after MLF & at bottling
Maturation : 15 months in a Taransaud oak vat



TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 94 kcal/12cl
Alcohol content : 13,96%
Total acidity : 4,08g/L
SO2 Total : 56 mg/L
Residual sugar : <1,3 g/L



TASTING NOTES

Color : Passion red, garnet reflections
Nose : Infusion of fresh fruits, vineyard peach, floral notes, dried rose
Palate : Balance between tannic structure, acidity and maturity. Nice length. Elegance of red fruits. Strong ageing potential
Service temperature : 59°F



AWARDS

92/100
Revue du Vin de France

