1676
Château de
La Chaize

FLEURIE

Lieu-dit " LA MADONE"

2020



SOIL/TOPOGRAPHY

This single-vineyard cuvée comes from vines exposed to the east, averaging 70 years old, located on the heights of the village of Fleurie, in the emblematic area near the Chapelle de la Madone. The soil is predominantly sandy, with granite and lamprophyre pebbles.

WINEMAKING PROCESS

Plot vinification (100% Gamay noir)
Destemming: 10% Whole Clusters
Yeasts type : wild
Maceration : 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 : 15°C / 59°F

AWARDS

92/100
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