1676
Château de
La Chaize

FLEURIE

Lieu-dit " LA MADONE"

2023



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) / 100% destemmed / Maceration: 21 days in stainless steel tanks. Pump-overs and rack and return. No punching down. Sulfiting after MLF and at bottlin / Maturation : 7 months in large oak vat

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Bottled under a protective atmosphere.
Nutritional values : 79 Kcal/100mL
Calories : 96 kcal/12cl
Alcohol content : 14%
Total acidity : 4,29 g/L
SO2 Total : 49 mg/L
Residual sugar : <1,3 g/L

TASTING NOTES

Commented by Olivier Poussier in the summer of 2024

Color : A beautiful purple dress

Nose : The nose reveals a juicy Gamay with notes of black cherry and plum. The palette is highlighted by peppery spices. The nose has this freshness and this charcoal and mineral side that the granite terroir brings. The aging is nuanced and the whole is delicious.

Palate : The mouth reveals itself on a frank attack, the heart of the mouth imposes an alcoholic power and a certain generosity. However, it is well controlled by a framework of tannins which tends and brings a relief necessary to keep a beautiful harmony.

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

1676
Château de
La Chaize

AWARDS

95/100

James Suckling: "An excellent example of the most famous vineyard site of Fleurie.Very elegant and brimming with violets vut also firmly structured on the concentrated and focused meium-bodied palate. Hard to believe this has 14% alcohol, the redcurrant and rasberry aromas, along with lively acidity, masking this completely. Develops beautifully with a little aeration in the glass."