1676
Château de
La Chaize

FLEURIE

Lieu-dit " LA MADONE"

2024



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: 14 days in stainless steel tanks. Pump-overs and rack and return. No punching down. Sulfiting after MLF and at bottlin / Maturation : 9 months in large oak vat and in concrete tank

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Bottled under a protective atmosphere.
Nutritional values : 68 Kcal/100mL
Calories : 79 kcal/12cl
Alcohol content : 12%
Total acidity : 3.26 g/L
SO2 Total : 35 mg/L
Residual sugar : 0.28 g/L

TASTING NOTES

Color : A beautiful light ruby color

Nose : The nose is open and expressive, showing the appealing fruit of Gamay with notes of red berries and a mineral touch from the granitic soils. The fruit remains precise and juicy, and the oak is seamlessly integrated. This vintage reveals a wine that is quite generous in its aromas.

Palate : On the palate, the terroir expression is pronounced. The wine is velvety and subtle. Fine tannins, combined with attractive bitterness, give it a noble firmness.

Service temperature : 15°C / 59°F

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