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Château de
La Chaize

MORGON

Ballet des Plaisirs 2023



SOIL/TOPOGRAPHY

The “Ballet des Plaisirs” cuvée comes from the blend of a selection of our cadastral localities located in the Morgon appellation.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir) / 100% Destemmed /
Maceration : 16 days in concrete tank. Pumping over and
offloading. No treading. SO2 addition after MLF & at
bottling / Maturation : 7 months in a large oak vat



TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Acidity regulators (tartaric acid),
Stabilizing agent (tannins), Bottled under a protective
atmosphere.

Calories : 91 kcal/12cl

Alcohol content : 13,51%

Total acidity : 3,69 g/L

SO2 Total : 101 mg/L

Residual sugar : <1,3 g/L



TASTING NOTES

Commented by Olivier Poussier in Autumn 2024:

Color : A light ruby hue of medium intensity.

Nose : The nose is open, revealing red berries and stone
fruits, with a floral touch adding finesse. Peppery and
graphite notes bring depth to the profile.

Palate : The palate is clean with an elegant, lightly extracted
texture. The juice feels infused with no tannic harshness. It is
a wine that is more slender than thick, which may seem fluid
and ephemeral, but its structure carries through with a
brilliant freshness. It truly lives up to its name. The focus
should be on the fruit, and I recommend it from its early
youth. This is an easy-drinking Morgon that expresses a
certain lightness of style.

Service temperature : 14°C / 57°F

