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# Château de La Chaize

## MORGON Ballet des Plaisirs 2024



### 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) / Partially destemmed /  
Maceration : 26 days in a concrete tank / Maturation : 9  
months in a large oak vat



### TECHNICAL NOTES

**Ingredients** : Grapes, Sulphites, Gum arabic, Tannins, Bottled  
under protective atmosphere.

**Nutritional values** : 68 Kcal/100mL

**Calories** : 80 kcal/12cl

**Alcohol content** : 11,88%

**Total acidity** : 3,81 g/L

**SO2 Total** : 46 mg/L

**Residual sugar** : 0,26 g/L



### TASTING NOTES

Symbol of a time when the arts of the Kingdom of France were at their peak, this wine " Ballet des Plaisirs " refers to the ballet of Jean Baptiste Lully, contemporary of the founder of the Château: Jean François de La Chaize d'Aix.

**Color** : A light ruby hue.

**Nose** : On the nose, it reveals aromas of small red fruits wrapped in menthol notes. Spices add complexity with hints of fresh tobacco.

**Palate** : The palate is precise and airy, with discreet, well-integrated tannins — a hallmark of a cool and humid vintage. The texture lingers gracefully, ending on a fresh, tangy finish. A cuvée to enjoy now. Decanting is recommended to allow its full aromatic potential to unfold.

**Service temperature** : 14°C / 57°F

