1676
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 : 12 %
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

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