

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 / Maturation : 9 months in a large oak



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

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

