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Château de La Chaize

FLEURIE

Les Fées
2021



SOIL/TOPOGRAPHY

The “Les Fées” cuvée comes from the blend of a selection of our cadastral localities located in the Fleurie appellation.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir)
Destemming: 10% Whole Clusters
Yeasts type : wild
Maceration : 10 days in stainless steel. Pumping over,
offloading & treading. SO2 addition after MLF & at bottling
Maturation : 50% in oak vats & 50% in concrete vats during
9 months



TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 84 kcal/12cl
Alcohol content : 12,46%
Total acidity : 3,6 g/L
SO2 Total : 48 mg/L
Residual sugar : <1,3 g/L



TASTING NOTES

Color : Ruby and limpid
Nose : On the first nose, floral aromas appear. During the second nose, we find menthol notes, accompanied by peony.
Palate : The delicate mouth reveals fresh and crunchy red fruits, the acidulous notes of cranberry give the wine balance and delicacy.
Service temperature : 57°F

