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Château de La Chaize

FLEURIE

Les Fées
2022



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) / 10% Whole Clusters / Yeasts type : wild / Maceration : 10 days in stainless steel vats. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling / Maturation : 8 months in a oak vat



TECHNICAL NOTES

Ingredients : Grapes & sulphites

Calories : 87 kcal/12cl

Alcohol content : 13,01%

Total acidity : 3,70 g/L

SO2 Total : 55 mg/L

Residual sugar : <1,3 g/L



TASTING NOTES

Symbol of a time when the arts of the Kingdom of France were at their peak, this wine "Les Fées" refers to the tale of Charles Perrault, contemporary of the founder of the Château: Jean François de La Chaize d'Aix.

Commented by Olivier Poussier:

Color : Beautiful light ruby color.

Nose : The nose reveals itself with greed, the red fruits are scintillating, raspberry and morello cherry. The whole is fresh and underlined by peppery notes.

Palate : The palate is distinguished by a slightly extracted touch. A well-made wine with a pulpy and velvety heart. It is a classic Fleurie, more on fruit and finesse than on maturity and density. It is a wine of education and pleasure combining fruit and supple texture. The wine has a delicate tannin structure that provides the necessary relief.

Service temperature : 57°F





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AWARDS

93/100

James Suckling : "An elegant and fragrant Fleurie that has the light-footed character and floral delicacy we associate with this appellation. The wine's structure is very discreet, then slowly emerging in the long, precise finish"

