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Château de La Chaize

FLEURIE

Les Fées
2023



SOIL/TOPOGRAPHY

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



WINEMAKING PROCESS

Certified Organic
Plot vinification (100% Gamay noir) / Destemmed harvest /
Maceration : 15 days in stainless steel vats. Pumping over,
aerated pump-overs and offloading. No treading. SO2
addition after MLF & at bottling / Maturation : 8 months in
a concrete tank



TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Acidity regulators (tartaric acid),
Bottled under a protective atmosphere.

Nutritional values : 69 Kcal/100mL

Calories : 83 kcal/12cl

Alcohol content : 12,42%

Total acidity : 3,72 g/L

SO2 Total : 42 mg/L

Residual sugar : <1 g/L



TASTING NOTES

Commented by Olivier Poussier in Autumn 2024

Color : A light ruby hue with violet highlights.

Nose : The nose is open, revealing juicy red fruits like cherry and raspberry, with a hint of peony likely brought by a touch of whole-cluster fermentation. The aging process gracefully enhances the overall profile.

Palate : The palate reveals a balanced, medium-bodied texture. The mid-palate is round and supple, with well-managed tannins, finishing with a crispness and subtle spicy notes. This is a Fleurie to enjoy young, offering delightful harmony and a fresh, flavorful profile from its early youth.

Service temperature : 59°F

