

Château de La Chaize

FLEURIE

Lieu-dit "LA CHAPELLE DES BOIS" 2020



• SOIL/TOPOGRAPHY

Single-plot vintage, part of which is nestled in an enclosure and comes from one of our 7 cadastral localities located in the Fleurie appellation. The soil is made up of coarse sand with some granite pebbles.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir) Destemming: 70% Whole Clusters

Yeasts type: wild

Maceration: 10 days in stainless steel. Pumping over and offloading. No treading. SO2 addition after MLF & at

bottling

Maturation: 15 months in a Seguin Moreau oak vat



TECHNICAL NOTES

Ingredients: Grapes & sulphites

Calories: 89 kcal/12cl Alcohol content: 13,24% Total acidity: 3,62 g/L SO2 Total: 66 mg/L Residual sugar: <1,3 g/L



• TASTING NOTES

Color: Madder lake

Nose: Floral aromas, sweet spices, very ripe red fruits

Palate: Elegance and balance, nobility of the stems,

Burgundian accents reminding the kinship between Gamay

Noir and Pinot Noir. Finesse and aromatic breadth, a wine of

great gastronomy

Service temperature: 59°F







• AWARDS

94/100

James Suckling

91/100

Wine Advocate

91/100

Revue du Vin de France