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Château de La Chaize

FLEURIE

Lieu-dit "LA CHAPELLE DES BOIS"
2022



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)
75% Whole Clusters
Yeasts type : wild
Maceration : 11 days in stainless steel vats.
Maturation : 12 months in a oak vat



TECHNICAL NOTES

Ingredients : Grapes, tartaric acid & sulphites
Alcohol content : 12,97%
Total acidity : 3,74 g/L
SO2 Total : 73 mg/L



TASTING NOTES

Commented by Olivier Poussier:

Color : A beautiful ruby color

Palate : The fruit is juicy with beautiful maturity, a sunny touch, without being stewed. Red fruits enliven this palette with burlat cherry, crushed strawberry and some notes of blackberries. The whole is readable with a spicy touch. The Chapelle des bois terroir often offers us this mouth profile: round and velvety. A luscious overall taste with polished tannins. A few fine bitters finalize the tasting and remind us that we are on granite.

Service temperature : 59°F





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AWARDS

95/100

James Suckling : "This beautiful Fleurie has stacks of black raspberry fruit, but is anything other than loud. It gracefully tiptoes over your palate. Barely medium-bodied, but such a wonderful elegance right through the very long, filigreed finish."

