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# Château de La Chaize

## MORGON Ballet des Plaisirs 2022



### SOIL/TOPOGRAPHY

The “Ballet des Plaisirs” cuvée comes from the blend of a selection of our cadastral localities located in the Morgon appellation.



### WINEMAKING PROCESS

Plot vinification (100% Gamay noir)  
50% Whole Clusters  
Yeasts type : wild  
Maceration : 13 days in stainless steel. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling  
Maturation : 4 months in a oak vat



### TECHNICAL NOTES

**Ingredients** : Grapes & sulphites  
**Calories** : 91 kcal/12cl  
**Alcohol content** : 13,51%  
**Total acidity** : 3,69 g/L  
**SO2 Total** : 101 mg/L  
**Residual sugar** : <1,3 g/L





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## TASTING NOTES

Symbol of a time when the arts of the Kingdom of France were at their peak, this wine " Ballet des Plaisirs " refers to the ballet of Jean Baptiste Lully, contemporary of the founder of the Château: Jean François de La Chaize d'Aix.

Commented by Olivier Poussier:

**Color** : A beautiful dark ruby color with purple reflections

**Nose** : The nose is primary but defined by a beautiful ripeness of the grapes and a fresh imprint brought by the resonance of the soils. It's a delicate nose.

**Palate** : The palate shows good scope while being well maintained by a graphite frame that tightens and gives length. The fruit remains juicy. The material is balanced, homogeneous without excess richness. It is a classic Morgon without being the most concentrated. It seduces with its friendliness and digestible texture.

**Service temperature** : 57°F



## AWARDS

94/100

James Suckling : "Stunning nose of sour cherries and black raspberries with hints of forest floor and pomegranate. A very impressive Morgon in which power, freshness and elegance are effortlessly married. Wonderful texture on the concentrated and polished palate. Very long and polished finish."