

FLEURIE LIEU-DIT "LA CHAPELLE DES BOIS" 2023

Fleurie, France

ABOUT DOMAINE DU CHÂTEAU DE LA CHAIZE

THE WINE

Château de La Chaize Fleurie Lieu-dit "La Chapelle des Bois" is a single-vineyard cuvée from one hectare of 40-year-old vines in the southwest-facing "La Chapelle des Bois" parcel, with coarse sands and granite pebbles. Vinified plot-by-plot, the Gamay Noir is destemmed, macerated for 2-3 weeks in stainless steel, and aged in an oak vat. This ruby wine with purple highlights offers aromas of blackcurrant, red berries, pepper, and graphite. The palate balances power and acidity, with the terroir's characteristic tenderness and roundness.

TECHNICAL INFORMATION

VARIETY: 100% Gamay

VINEYARD: 40+ year old vines on sand with granite pebbles. Organic certified.

WINEMAKING: 70% destemmed, fermentation in stainless steel tank with indigenous yeasts, pumping-over is employed without punchdowns to preserve freshness.

VINTAGE: A fiercely hot and dry summer in 2023 led to reduced yields, but the concentrated fruit from the arid conditions resulted in fantastically rich and flavorful wines.

AGING: 15 months in oak barrels from Seguin Moreau

ALC. BY VOL.: 13%

PRESS

94

James Suckling

"Packed with red and black berries with floral delicacy, this beautiful Fleurie is so elegant and polished on the lively, medium-bodied palate. Builds gracefully in the long, filigreed, stony finish. Excellent length. From 1 hectare of 40-year-old vines with granitic soil. From organically grown grapes. Matured for 7 months in a large oak vat."

-Stuart Pigott, James Suckling

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 7x8 (56)

CASE DM.: 20x11.9x7 in

CASE WEIGHT: 39.7 lb

BTL DEPTH: 3.15 in

BTL HEIGHT: 11 in

BTL WEIGHT: 3.09 lbs

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SRP: $56

UPC: NO UPC CODE

SCC: 10852165006857