

# CHÂTEAU DE LA CHAIZE

## FLEURIE LIEU-DIT "LA CHAPELLE DES BOIS" 2022

Beaujolais, France

### ABOUT CHÂTEAU DE LA CHAIZE

Château de La Chaize is a crown jewel of Beaujolais and classified as a French national heritage site due to its magnificent garden designed by André Le Nôtre, renowned landscape architect to King Louis XIV of France. All wines are made exclusively from estate vineyards and are proudly certified organic, starting with the 2022 Brouilly wines and Fleurie from 2023.

### THE WINE

Situated in one of Chaize's seven cadastral localities of the Fleurie appellation, it occupies one of the finest terroirs. It is currently in consideration for Premier Cru Classification.

### TECHNICAL INFORMATION

**VARIETY:** 100% Gamay

**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 2022 led to reduced yields, but the concentrated fruit from the arid conditions resulted in fantastically rich and flavorful wines.

**CERTIFICATIONS:** Organic, HVE Sustainable

**AGING:** 15 months in oak barrels from Seguin Moreau

### PRESS

**95** 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."*

-James Suckling



# CHÂTEAU DE LA CHAIZE FLEURIE LIEU-DIT "LA CHAPELLE DES BOIS" 2022

Beaujolais, France



## PRESS

**95** JAMES SUCKLING

## PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 56 (7x8)

CASE DM: 56 (7x8)

CASE WEIGHT: 38 lb

BTL DEPTH: 3.26 in

BTL HEIGHT: 11.49 in

BTL WEIGHT: 3.2 lb

## TECHNICAL INFORMATION

**VARIETY:** 100% Gamay

**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 2022 led to reduced yields, but the concentrated fruit from the arid conditions resulted in fantastically rich and flavorful wines.

**CERTIFICATIONS:** Organic, HVE Sustainable

**AGING:** 15 months in oak barrels from Seguin Moreau



SRP: \$

UPC: 852165006850

SCC: 10852165006857

852165006850