1676

Château de
La Chaize

BROUILLY

CLOS DE LA CHAIZE Monopole
2020



SOIL/TOPOGRAPHY

In the heart of the Brouilly appellation, in the commune of Odenas and the place called "La Chaize" Monopole, the Clos de La Chaize is ideally located behind the Château, on a rectangular plot of land backing onto the hillside, remarkably exposed to the East. This plot is composed of Gamay Noir vines, planted on a porphyroid granite soil, which gives elegance and length to the wines.

Surrounded by a stone wall, the Clos protects the vines from pests and allows for a favorable microclimate. It facilitates good maturation of the grapes, in particular by radiation from the walls, by restoring the heat of the sun. The vineyard is managed manually, with total grassing, to favor microbial life and fight against erosion. Winter maintenance is done by sheep to limit soil compaction.

Created in 1676, according to the golden ratio according to the plans of Jules Hardouin Mansart, the Clos de La Chaize is today one of the three clos planted with vines registered in the supplementary inventory of Historic Monuments, as a testimony to this architectural feat.

WINEMAKING PROCESS

The harvest yield is controlled, deliberately low, in order to facilitate the correct maturation of the grapes and the sustainability of the vines. The grapes for this vintage were harvested by hand on September 5, 2020 and transported in small openwork crates of 13kg capacity, to limit the crushing of the berries and thus the premature oxidation of the juices during transport. The grapes are brought back to the historic vat room, and drastically sorted to keep only the most beautiful berries.

In order to preserve all the authenticity of the terroir, the wine is vinified (with 20% whole clusters) specifically according to a low-intervention and entirely gravity-based method, unfiltered and unfined. After a vertical pressing to extract the juice with finesse, only the first half of the press is kept to obtain noble tannins. After 17 days of maceration in concrete vats, the wine was aged in tuns for 18 months.

Château de La Chaize, 500 route de La Chaize - 69460 Odenas - France - Tel : +33 4 74 03 41 05

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TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 96 kcal/12cl
Alcohol content : 14%
Total acidity : 4,67 g/L
SO2 Total : 53 mg/L
Residual sugar : <1,3 g/L

TASTING NOTES

Commented by Olivier Poussier

Color : A beautiful deep ruby color

Nose : The nose is delivered on a palette of black fruits such as black cherry and blackberry. The nose is juicy, defined by a very beautiful ripeness of the harvest. The complexity is brought by the spices, pepper and balsamic notes of the aging. The woodiness is just right; it underlines with great finesse the definition of the aromas.

Palate : The palate is ample with a fleshy heart that has flesh and consistency. It is a wine with a nice concentration with a quality tannic support that tightens the mouth. The fruit remains juicy and quenches the thirst of this noble material. It is a wine for laying down par excellence that will evolve positively over ten years.

Service temperature : 15°C / 59°F

AWARDS

98/100

James Suckling : « One of the new giants of Beaujolais that nonetheless retains the lightness of touch and elegance of these wines. Enormous concentration of sour cherry, cassis and forest berry aromas is married to an expertly crafted tannin structure that is so detailed and so fascinating. Incredibly long, compact and energetic finish that leaves you breathless. »

97/100

Stuart Pigott: "By far the best Brouilly I ever tasted! The widescreen red and black fruit aromas are so fresh for this hot and dry vintage. As much concentration as finesse and vitality, this is an extremely sexy wine and if you drink red wine, but it doesn't do anything for you, then you might want to seek out a therapist. Haunting spiciness at the dense, yet wonderfully suave finish."

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