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Château de
La Chaize

BROUILLY

Les Deux Amis 2020



SOIL/TOPOGRAPHY

The “Les Deux Amis” cuvée comes from the blend of a selection of our cadastral localities, located around the Château.

The soil consists of deep granitic sand.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir)

Destemming: 50% Whole Clusters

Yeasts type : wild

Maceration : 10 days in stainless steel. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling

Maturation : 50% in oak vats & 50% in concrete vats during 18 months



TECHNICAL NOTES

Ingredients : Grapes & sulphites

Calories : 94 kcal/12cl

Alcohol content : 14%

Total acidity : 4.1 g/L

SO2 Total : 87 mg/L

Residual sugar : <1,3 g/L



TASTING NOTES

Color : Deep ruby, purple reflections

Nose : Crushed strawberries, warm black cherries, floral notes, viola

Palate : Balance between maturity and acidity. Black cherries, wild strawberries. Silky tannins

Service temperature : 14°C / 57°F

