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Château de La Chaize

BROUILLY Les Deux Amis 2021



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: 10% Whole Clusters

Yeasts type : wild

Maceration : 10 days in stainless steel. Pumping over, offloading & treading. SO2 addition after MLF & at bottling

Maturation : 50% in oak vats & 50% in concrete vats during 10 months



TECHNICAL NOTES

Ingredients : Grapes & sulphites

Calories : 81 kcal/12cl

Alcohol content : 12,05%

Total acidity : 3,53 g/L

SO2 Total : 59 mg/L

Residual sugar : <1,3 g/L



TASTING NOTES

Color : Bright ruby red with purple reflections

Nose : Intense red fruits aromas, crushed strawberries and delicate floral notes underlining discrete sweet spices

Palate : Delicacy of red fruits, supple and silky tannins, salivating freshness

Service temperature : 14°C / 57°F





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AWARDS

91/100

James Suckling: "I love the delicate red fruit and wild flower aromas of this cool and subtle Brouilly. Only medium-bodied, but there's a lovely balance of fine tannins, wet stone minerality and elegant acidity. The long finish is neatly supported by the well-crafted tannins."

