1676
Château de
La Chaize

BROUILLY

Les Deux Amis
2023



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) / 100% destemmed / Maceration : 13 days in stainless steel. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling / Maturation : 9 months in large oak vats / Certified Organic Agriculture

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Acidity regulators (tartaric acid), Bottled under a protective atmosphere.
Nutritional values : 71 Kcal/100mL
Calories : 86 kcal/12cl
Alcohol content : 12,50%
Total acidity : 4,52 g/L
SO2 Total : 76 mg/L
Residual sugar : <1,3 g/L

TASTING NOTES

Symbol of a time when the arts of the Kingdom of France were at their peak, this wine "Les Deux Amis" refers to the fable of Jean de La Fontaine, contemporary of the founder of the Château: Jean François de La Chaize d'Aix.
Commented by Olivier Poussier in the January 2025

Color : A light ruby hue.

Nose : The palate is clear with small red fruits, red berries, and a hint of cherry. This cuvée is fruity, with a floral note that highlights the overall profile.

Palate : The palate is light, digestible, without excess power. This wine has a stretched texture defined by a refreshing sensation. The body is delicate, defining the 2023 vintage, where stone fruits and gentle spices complete the tasting.

Service temperature : 14°C / 57°F

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

1676
Château de
La Chaize

AWARDS

93/100

James Suckling: "This barely medium-bodie Brouilly is all about elegance and precision. Generous redcurrant and wild-blackberry fruit but not the slightest bit loud. Also wildflower aromas. The gentle tannins build very nicely in the surprisingly long, velvety finish."