1676
Château de
La Chaize

BROUILLY

Les Deux Amis
2024



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 : 17 days in stainless steel tank / Maturation : 9 months in large oak vats and concrete tank / Certified Organic Agriculture

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Bottled under a protective atmosphere.
Nutritional values : 73 Kcal/100mL
Calories : 86 kcal/12cl
Alcohol content : 12,83%
Total acidity : 4,38 g/L
SO2 Total : 52 mg/L
Residual sugar : 0,27 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 Autumn 2025

Color : A light ruby hue.

Nose : A beautiful ripeness defined by notes of black fruits, blackberry, and blackcurrant. The aromatic profile is concentrated and fully ripe without being stewed. The fruit is juicy, with subtle floral nuances.

Palate : The palate is broad and rounded, offering a sense of fullness. This is a wine that expresses its generosity immediately. A delicate tannic structure adds some texture, but the overall impression is charming even in its youth.

Service temperature : 14°C / 57°F

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AWARDS

91/100

Stuart Pigott: "With its “sweet” cherry fruit and positive creamy texture, this is a delightful wine that has the vitality and healthy body I associate with the appellation. Charming and uncomplicated in the very best sense of those word."