1676
Château de
La Chaize

BROUILLY
Lieu-dit "COMBILIATY"
2022

SOIL/TOPOGRAPHY

Facing South-East on shallow granite soil, the cadastral place Combiliaty is one of the largest terroirs in the Brouilly appellation.
Powerful, virile, Combiliaty wine is made for aging.

WINEMAKING PROCESS

Plot vinification (100% Gamay noir) / 10% Whole Clusters / Yeasts type : wild / Maceration : 11 days in stainless steel vats. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling / Maturation : 7 months in a oak vat

TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 86 kcal/12cl
Alcohol content : 12,77%
Total acidity : 4,61 g/L
SO2 Total : 59 mg/L
Residual sugar : 1,4 g/L

TASTING NOTES

Commented by Olivier Poussier:

Color : An intense primary purple ruby color that shines with its youth.

Nose : The nose reveals black fruits, black cherry, plum and spices. The terroir mark is provided by the charcoal and mineral smoke side. The nose remains fair and precise; the fruit keeps this greediness of reading.

Palate : The mouth is delivered with a good chewiness and density. A square and compact mouth frame for the moment. However, this texture is well enveloped by a nice fat. The tannins are more in relief without bringing austerity. It is a wine for laying down par excellence that will relax over time.

Service temperature : 15°C / 59°F

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