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# 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. SO<sub>2</sub> 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

**SO<sub>2</sub> 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

