1676
Château de
La Chaize

BROUILLY
Lieu-dit "COMBILIATY"
2023

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

Parcel-by-parcel vinification (100% Gamay Noir) / 100% destemmed / Maceration: 11 days of maceration in stainless steel tank. Pumping over and Racking. No punching down. Sulfiting after MLF and at bottling / Aging: 15 months in large wooden cask / Certified Organic Agriculture

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Acid regulators (tartaric acid and potassium bicarbonate), Bottled under protective atmosphere.
Nutritional values : 77 Kcal/100mL
Calories : 89 kcal/12cl
Alcohol content : 13%
Total acidity : 4,71 g/L
SO2 Total : 62 mg/L
Residual sugar : 0,5 g/L

TASTING NOTES

Commented by Olivier Poussier in the January 2025

Color : A dark ruby hue.

Nose : The nose is juicy, with aromas that combine ripeness, featuring notes of black cherry along with peppery and violet nuances. The aromatic profile is concentrated, and the wine is enhanced by a sense of terroir depth. The mineral dimension brought by the granite is evident.

Palate : The wine on the palate confirms this sensation. The palate is structured, but without excess generosity. The texture has a nice chew, with tannins more pronounced, yet without any harshness in style.

Service temperature : 15°C / 59°F

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AWARDS

93/100

James Suckling: "A very attractive Brouilly that has generous strawberry fruit and some floral nuances on the juicy and silky, medium-bodied palate. More depth in the long upple finish than the first impression suggests. Impeccable balance."