1676
Château de
La Chaize

BROUILLY
Lieu-dit "COMBILIATY"
2024



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: 23 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, Bottled under protective atmosphere.
Nutritional values : 73 Kcal/100mL
Calories : 85 kcal/12cl
Alcohol content : 12,5%
Total acidity : 4,03 g/L
SO2 Total : 60 mg/L
Residual sugar : 0,4 g/L

TASTING NOTES

Color : A beautiful ruby colour.

Nose : The aromatic profile revolves around red berries and Burlat cherry. The ensemble is enhanced by a distinctive graphite character imparted by the granitic terroir, whose signature is expressed with remarkable clarity. The palate is generous and fleshy, with excellent depth and substance.

Palate : The palate reveals a dense core of fruit, supported by a tightly knit structure that remains free from any harshness. The fruit complements this texture with a pleasing sense of generosity and charm. A fine expression of the 2024 vintage, combining both volume and ripeness. It can be cellared with confidence for several more years.

Service temperature : 15°C / 59°F

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AWARDS

94/100

Stuart Pigott: "Very floral and elegant for the vintage with a sleek and focused palate, the slightly austere finish very stony and fine-grained. Excellent concentration for the vintage, but the power is understated. Try to be patient!"