



Château de  
La Chaize

## BROUILLY

Lieu-dit "LA CHAIZE" Monopole  
2020



### SOIL/TOPOGRAPHY

Magnificent steep hillside behind the Castle, planted with Gamay.  
The soil is made of porphyroid granite, which gives elegance and length to the wines produced from this terroir, at the heart of the Brouilly appellation.



### WINEMAKING PROCESS

Plot vinification (100% Gamay noir)  
Destemming: 100% Destemmed  
Yeasts type : wild  
Macération : Cold soak for 2 days. 20 days in stainless steel.  
Pumping over and offloading. No treading. SO2 addition after MLF & at bottling  
Maturation : 18 months in a Taransaud oak vat



### TECHNICAL NOTES

**Ingredients** : Grapes & sulphites  
**Calories** : 100 kcal/12cl  
**Alcohol content** : 14,82%  
**Total acidity** : 3,68 g/L  
**SO2 Total** : 64 mg/L  
**Residual sugar** : 1,7 g/L



### TASTING NOTES

**Color** : Deep ruby with purple highlights  
**Nose** : Shimmering scents of lily and viola, notes of black cherry, spices  
**Palate** : The juice is fruity with a delicate finish. The granite gives off the scent of stones heated by the sun. Great texture and ageing potential  
**Service temperature** : 15°C / 59°F



### AWARDS

95/100  
James Suckling

