1676
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
Maceration : 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

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AWARDS

95/100

James Suckling: "Tremendous spicy and balsamic complexity overlays the ripe (but not a jot overripe) blackberry fruit of this concentrated and imposing Brouilly. Such a beautiful silky texture it's hard to tear yourself away! Keeps pumping out the fruit at the very long, intense finish. Should age extremely well. "