



Château de
La Chaize

BROUILLY

Lieu-dit "LA CHAIZE" Monopole
2022



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)
100% Destemming
11 days in stainless steel vats
13 months in a oak vat



TECHNICAL NOTES

Ingredients : Grapes & sulphites
Alcohol content : 13,71%
Total acidity : 4,40 g/L
SO2 Total : 68 mg/L
Residual sugar : 1,5 g/L



TASTING NOTES

Commented by Olivier Poussier:

Color : A pretty deep ruby color.

Nose : The nose is defined by very ripe fruit where black cherry combines with the peppery notes of gamay and the graphite dimension of granite. The register is accomplished, underlined by a woodiness which delicately patinates.

Palate : The palate displays quality substance with diffuse power. The tannic support is delicate, the fine woodiness structures the finish.

The whole is full, fleshy, while retaining the feeling of balance. It is a full-bodied wine capable of aging well.

Service temperature : 15°C / 59°F





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AWARDS

96/100

James Suckling : "Very mineraly and smoky with plenty of forest-floor character. Stunning concentration and great elegance right through the extremely long and finely etched finish. Difficult to pull yourself away from this remarkable Brouilly. That this is only medium-bodied actually increases its appeal. Just a hint of blood oranges in the finish magnifies its freshness."

