



Château de
La Chaize

BROUILLY

Lieu-dit "LA CHAIZE" Monopole
2023



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

Parcel-by-parcel vinification (100% Gamay Noir) / 100% destemmed / Maceration: 15 days of maceration in stainless steel tank. Pumping over and Racking. No punching down. Sulfiting after MLF and at bottling / Aging: 18 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 : 80 Kcal/100mL

Calories : 92 kcal/12cl

Alcohol content : 13,5 %

Total acidity : 4,52 g/L

SO2 Total : 65 mg/L

Residual sugar : 0,9 g/L



TASTING NOTES

Commented on by Olivier Poussier in Spring 2025:

Color : A dark ruby with lighter highlights.

Nose : The nose is open, combining notes of black fruits and Burlat cherries. The aromatic ripeness is more pronounced, yet remains well-balanced by the graphite character of the granite soil.

Palate : The palate is slender with a generous, rounded mid-palate. The wine shows good power without any imbalance. The overall mouthfeel is harmonious and approachable, with an aging potential of 5 to 6 years.

Service temperature : 15°C / 59°F





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AWARDS

96/100

James Suckling: "A really great Brouilly that emphasizes the mineral and forest-floor side of the appellation. Excellent concentration but still so elegant thanks to the refined tannins that drive the very long, intense, yet delicate finish that pulls you back for more. "

