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# Château de La Chaize

## BROUILLY

### Lieu-dit "LA CHAIZE" Monopole 2024



#### 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: 19 days of maceration in a concrete tank. Pumping over and Racking. No punching down. Sulfiting after MLF and at bottling / Aging: 12 months in large oak casks, then 4 months in concrete tanks / Certified Organic Agriculture.



#### TECHNICAL NOTES

**Ingredients** : Grapes, Yeasts, Sulfites, Bottled under protective atmosphere.

**Nutritional values** : 70 Kcal/100mL

**Calories** : 82 kcal/12cl

**Alcohol content** : 12 %

**Total acidity** : 4,25 g/L

**SO2 Total** : 56 mg/L

**Residual sugar** : 0,4 g/L



#### TASTING NOTES

**Color** : A beautiful, luminous ruby colour.

**Nose** : The nose is inviting, revealing aromas of red berries and Morello cherries. The bouquet offers excellent fruit intensity, enhanced by delicate peppery notes.

**Palate** : The palate is defined by a fleshy texture and a succulent core of fruit. Well-balanced and harmonious throughout, it is supported by lively acidity that enhances the wine's freshness while showcasing its generous substance.

**Service temperature** : 15°C / 59°F





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## AWARDS

95/100

Stuart Pigott: "A very serious wine with excellent structure and animating freshness. Still really young, but the depth of fruits rouge at the core is seriously impressive. Very long mineral finish that's so precise and cool."

