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# Château de La Chaize

## BROUILLY

### Lieu-dit "VERS LES PINS" Monopole 2022



#### SOIL/TOPOGRAPHY

Emblematic terroir of Brouilly, this cadastral place is located in the northern extension of the place called La Chaize. Facing South-East with steep slopes, it has granite soil typical of the region and offers ideal ripening conditions for Gamay Noir.



#### WINEMAKING PROCESS

Plot vinification (100% Gamay noir) / 10% Whole Clusters / Yeasts type : wild / Maceration : 16 days in stainless steel vats. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling / Maturation : 6 months in a oak vat



#### TECHNICAL NOTES

**Ingredients** : Grapes & sulphites  
**Calories** : 87 kcal/12cl  
**Alcohol content** : 12,99%  
**Total acidity** : 4,48 g/L  
**SO2 Total** : 59 mg/L  
**Residual sugar** : <1,3 g/L



#### TASTING NOTES

**Commented by Olivier Poussier:**

**Color** : A beautiful dark ruby color with purple reflections.

**Nose** : The nose is open on a ripe and fresh fruit; the aromatic whole is juicy on the burlat cherry, morello cherry, pits and a hint of ground pepper. The nose is also marked by a graphite imprint of the soils which brings depth. The aged patina is nuanced and subtle.

**Palate** : The palate opens up with quality amplitude, a luscious heart with a powdery tannic structure that stretches the palate. The power is diffuse and the fruit quenches the thirst. It is a beautiful retro-flavors that associates the fruit of Gamay with the minerality of the soils. It is a sapid and fine whole that makes us forget its natural richness.

**Service temperature** : 15°C / 59°F





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## AWARDS

94/100

James Suckling : "What a deep nose of sour cherries and forest berries this remarkable Brouilly has. The touch of forest-floor character will surely expand as it matures in the bottle. Simultaneously silky and vibrant on the medium-bodied palate. Wonderful freshness and precision through the long finish. "

