1676
Château de
La Chaize

BROUILLY

Lieu-dit "VERS LES PINS" Monopole
2023



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

Parcel-by-parcel vinification (100% Gamay Noir) / 100% destemmed / Maceration: 16 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 : 75 Kcal/100mL
Calories : 86 kcal/12cl
Alcohol content : 12,5 %
Total acidity : 4,1 g/L
SO2 Total : 52 mg/L
Residual sugar : 0,7 g/L

Château de La Chaize, 500 route de La Chaize - 69460 Odenas - France - Tel : +33 4 74 03 41 05

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TASTING NOTES

Commented on by Olivier Poussier in Spring 2025 :

Color : A clear, pale ruby

Nose : The nose is open, revealing red berries, cherry, and a few floral notes, such as dried flower petals brought by the whole-cluster fermentation. The overall aromatic profile is delicate and charming.

Palate : The palate is well-balanced with a medium-bodied structure. The alcohol is well-integrated, the wine feels refined on the palate, with silky tannins and a lovely acidity on the finish that makes it very drinkable. I recommend serving it with rockfish, meat in a wine-based sauce, or roasted white meats, at a temperature of 15°C in a large Burgundy-style glass.

Service temperature : 15°C / 59°F