1676
Château de
La Chaize

BROUILLY

Lieu-dit "VERS LES PINS" Monopole
2024



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: 15 days of maceration in stainless steel tank. Pumping over and Racking. No punching down. Sulfiting after MLF and at bottling / Aging: 14 months in a concrete tank / Certified Organic Agriculture

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Bottled under protective atmosphere.
Nutritional values : 73 Kcal/100mL
Calories : 86 kcal/12cl
Alcohol content : 12,5 %
Total acidity : 4,02 g/L
SO2 Total : 55 mg/L
Residual sugar : 0,3 g/L

TASTING NOTES

Color : A light ruby robe

Nose : The nose reveals subtle noble herbal notes that add complexity and aromatic freshness, a hallmark of vinification incorporating a proportion of whole-cluster grapes.

Palate : A fine tannic structure underpins the finish, bringing depth and dimension to the wine.

Service temperature : 15°C / 59°F

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

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AWARDS

93/100

Stuart Pigott: "This excellent Brouilly has impressive depth of red and black cherry, candied citrus peel and delicate spicy aromas. Although the fruit is forthright the fine tannins and rooty complexity build at the long, beautifully crafted finish."

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