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# 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





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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."

