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Château de
La Chaize

CÔTE DE BROUILLY

Les Amants Magnifiques
2022



SOIL/TOPOGRAPHY

The “Les Amants Magnifiques” cuvée comes from the blend of a selection of our cadastral localities located in the Côte de Brouilly appellation, on vines backed by Mont Brouilly.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir)
30% Whole Clusters
Yeasts type : wild
Maceration : 13 days in stainless steel vats. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling
Maturation : 8 months in a oak vat



TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 91 kcal/12cl
Alcohol content : 13,49%
Total acidity : 4,25 g/L
SO2 Total : 72 mg/L
Residual sugar : <1,3 g/L





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TASTING NOTES

Symbol of a time when the arts of the Kingdom of France were at their peak, this wine "Les Amants Magnifiques" refers to the Molière's comedy, contemporary of the founder of the Château: Jean François de La Chaize d'Aix.

Commented by Olivier Poussier:

Color : A dark ruby with purple reflections.

Nose : The nose is open on black and red fruits. The level is good but suffers a little more from the solar side. A sweeter and more stewed tone defines the fruit which reveals itself like a coulis. The graphite presence is lighter, the wine is more based on the generosity of the fruits.

Palate : The palate is rich, opulent, with a full and pulpy heart. The whole is unifying with well-coated tannins. At this stage of youth, the quality of the fruit quenches the thirst.

Service temperature : 14°C / 57°F

