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Château de
La Chaize

CÔTE DE BROUILLY

Les Amants Magnifiques 2023



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) / 100% destemmed /
Maceration : 20 days in stainless steel tanks (70%) and
concrete tanks (30%). Pumping over and offloading. No
treading. SO2 addition after MLF & at bottling / Maturation
: 14 months in a large oak vat



TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Stabilizing agent (gum arabic),
Acidity regulators (tartaric acid and potassium bicarbonate),
Bottled under a protective atmosphere.

Nutritional values : 82 Kcal/100mL

Calories : 94 kcal/12cl

Alcohol content : 13,50%

Total acidity : 4,1 g/L

SO2 Total : 56 mg/L

Residual sugar : 1,7 g/L



TASTING NOTES

Commented by Olivier Poussier in the January 2025

Color : A beautiful intense ruby hue.

Nose : The nose is open, and the fruit is expressive. The fruit, while not jammy, conveys a certain sweetness. Burlat cherry, spice, violet, and pepper represent the aromatic profile of this cuvée.

Palate : The palate is ample and round, with well-integrated tannins. This wine is harmonious and unifying.

Service temperature : 14°C / 57°F





Château de La Chaize



AWARDS

93/100

James Suckling: "A serious wine for this appellation that is often regarded as being all about aroma and fruit freshness. Good concentration is married to restrained velvety tannins that are already beautifully integrated. Plenty of violet, black-cherry and raspberry aromas. A quite bold yet polished finish."

