1676
Château de
La Chaize

CÔTE DE BROUILLY

Les Amants Magnifiques
2024



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. 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, Gum arabic, Bottled under a protective atmosphere
Nutritional values : 71 Kcal/100mL
Calories : 83 kcal/12cl
Alcohol content : 12,50%
Total acidity : 4,04 g/L
SO2 Total : 75 mg/L
Residual sugar : 0.3 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.

Color : A beautiful ruby colour.

Nose : The aromatic profile revolves around red berries and cherry. The ensemble is enhanced by a mineral character that complements the wine's pure expression and vibrant freshness.

Palate : True to the nose, the palate is focused and precise, shaped by a beautifully vertical structure. Distinctive graphite nuances lend additional definition to the tannins, which remain refined and well-integrated throughout. The wine displays moderate weight, with vibrant acidity providing freshness, energy and remarkable drinkability. Approachable now, it will offer immediate pleasure.

Service temperature : 14°C / 57°F

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