



Château de
La Chaize

CÔTE DE BROUILLY

Lieu-dit "BRULHIÉ"

2019



SOIL/TOPOGRAPHY

This cuvée comes from 2 hectares of vines in a small, steep parcel nestled on the southern slope of Mont Brouilly. These vines, averaging 70 years old, are situated at an altitude of 400 to 425 meters, facing due south with an average slope of 28%. The soil consists of Diorite de Brouilly (andesite), also known as "blue stone."



WINEMAKING PROCESS

Plot vinification (100% Gamay noir)
Destemming: 10% Whole Clusters
Yeasts type : wild
Maceration : 14 days in concrete vats. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling
Maturation : 100% in oak vats



TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 96 kcal/12cl
Alcohol content : 14,30%
Total acidity : 3,72 g/L
SO2 Total : 57 mg/L
Residual sugar : <1,3 g/L



TASTING NOTES

Color : Red Garance laquer.
Nose : Black fruits, cherries, spices. Mineral intensity, graphite.
Palate : Greedy red and black fruits aromas, sweet spices, minerality and great balance. Broad aromatic expression and length.
Service temperature : 15°C / 59°F



AWARDS

92/100
Wine Advocate

