1676

Château de
La Chaize

# CÔTE DE BROUILLY

## Lieu-dit "BRULHIÉ"

## 2022




## 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) / 30% Whole Clusters / Yeasts type : wild / Maceration : 8 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 : 96 kcal/12cl
Alcohol content : 14,29%
Total acidity : 4,21 g/L
SO2 Total : 86 mg/L
Residual sugar : <1,3 g/L

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## TASTING NOTES

Commented by Olivier Poussier:

Color : An intense primary purple ruby color that shines with its youth.

Nose : The nose reveals red berry and stone fruits. A certain florality sets in with notes of peony and dried roses. The markers for the entire harvest are there. The graphite feel of the granites brings depth. It is a beautiful maturity which is expressed differently from that of the Brouilly crus. The fruit undergoes less ripeness and a mineral freshness gives more elegance.

Palate : The palate is ample with a full and firm heart. The tannin frame is tactilely perceptible from the heart of the mouth, it brings this noble opposition to the richness of the vintage. The aftertaste of flavors is marked by red berries and spices.

Service temperature : 15°C / 59°F

## AWARDS

94/100

James Suckling : "This Cote de Brouilly has a haunting bouquet in which a smoky minerality is beautifully interwoven with the violet and forest-berry aromas. Then comes the very graceful palate, which has a wonderful blood-orange freshness that drives the long, lingering finish. Excellent aging potential. "

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