1676

Château de
La Chaize

CÔTE DE BROUILLY

Lieu-dit "BRULHIÉ"

2023



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) / 100% destemmed / Maceration : 14 days in concrete tank. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling / Maturation : 14 months in a oak vat

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Stabilizing agent (gum arabic), Acid regulators (tartaric acid and potassium bicarbonate), Bottled under protective atmosphere.
Nutritional values : 80 Kcal/100mL
Calories : 93 kcal/12cl
Alcohol content : 13,50 %
Total acidity : 4,11 g/L
SO2 Total : 74 mg/L
Residual sugar : 0,5 g/L

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TASTING NOTES

Commented by Olivier Poussier in the January 2025

Color : A beautiful intense ruby hue.

Nose : A beautiful definition of fruit with a freshness of graphite and pencil lead that marks the terroir dimension. The fruit is ripe but is tamed by the soil. This noble restraint leads us to a more refined wine, less showy in terms of fruit, but much deeper.

Palate : The aging is delicate. On the palate, the wine has great scope; it is vibrant and built on an elongated structure, with fine tannins and beautiful mineral bitterness. It is a more slender than thick juice, where the terroir's character, defined by the blue stones, is evident.

Service temperature : 15°C / 59°F

AWARDS

95/100

James Suckling : "Very powerful and very fresh, this has plenty of drive but also weight and restrained ripeness that beautifully interlock on the medium- to full-bodied palate/ Still really youthful but with a fine-grained tannic core that drives the long, strucutred finish."

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