1676

Château de
La Chaize

CÔTE DE BROUILLY

Lieu-dit "BRULHIÉ"

2024



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 : 19 days in stainless steel 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, Bottled under protective atmosphere.
Nutritional values : 71 Kcal/100mL
Calories : 83 kcal/12cl
Alcohol content : 12,50 %
Total acidity : 3,62 g/L
SO2 Total : 59 mg/L
Residual sugar : 0,2 g/L

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TASTING NOTES

Color : A deep ruby colour.

Nose : The bouquet opens on generous, juicy fruit, revealing aromas of black berries, spice and liquorice. Its mineral character is further enhanced by distinctive notes of charcoal and pencil shavings. A poised and sophisticated aromatic profile that captures the essence of the vintage with precision.

Palate : The palate is fleshy and generous, supported by ample substance and impressive breadth. Gamay expresses itself through juicy fruit, lifted by subtle peppery nuances. The tannic structure coats the palate with a sense of refinement and nobility. Long and persistent on the finish, the wine retains remarkable freshness and drinkability. It can be cellared for a further five years with confidence.

Service temperature : 15°C / 59°F

AWARDS

95/100

Stuart Pigott: "Great ripeness and concentration for the vintage, also a dense, precisely contoured tannin structure. The smoky minerality expands and expands. Situated in the middle to the top of the south-facing side of the mountain. Beautifully integrated acidity. Really needs some time to give its best."

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