1676
Château de
La Chaize

CÔTE DE BROUILLY

Lieu-dit "CHAVANNES"

2024



SOIL/TOPOGRAPHY

This single-parcel cuvée comes from vines nestled on the western slope of Mont Brouilly.
This Côte-de-Brouilly cru stands out for the uniqueness of its soil: the parcel, with slopes ranging from moderate to steep, features a highly porous surface soil with a high sand content, encouraging deep root penetration. It is an exceptionally high-quality terroir, dominated by pink sands derived from granite. In the subsoil, weathered granite appears at a depth of 60-80 cm, and its friable nature allows roots to continue their exploration further down.

WINEMAKING PROCESS

Plot vinification (100% Gamay noir) /100% destemmed / Maceration: 20 days of maceration in stainless steel tank. Pumping over and Racking. No punching down. Sulfiting after MLF and at bottling / Maturation : 14 months in a oak vat and in stainless steel tank.

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Stabilizing agent (gum arabic), Bottled under protective atmosphere.
Nutritional values : 74 Kcal/100mL
Calories : 86 kcal/12cl
Alcohol content : 12,5%
Total acidity : 4,17g/L
SO2 Total : 75 mg/L
Residual sugar : 0,3 g/L

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TASTING NOTES

Color : A medium-intensity ruby colour

Nose : The aromatic profile is expressive, revealing notes of red berries enhanced by peppery and spicy nuances. The ensemble is particularly appealing for its generous, fruit-driven character. The terroir leaves a distinctive imprint through subtle charcoal and mineral smoky notes.

Palate : The palate is generous and well-structured, supported by a depth of substance that is particularly impressive for the vintage. A fine success, this cuvée displays excellent volume and a beautifully crafted tannic framework.

Service temperature : 15°C / 59°F

AWARDS

95/100

Stuart Pigott: "A very stony expression of Côte de Brouilly with excellent concentration and a linear tannin structure that drives this over the palate with serious energy. Needs some time in bottle to show its best. The ripe sour cherry and spicy aromas are fascinating, and there's great restrained power at the finish. From a corner of this appellation with granite soil and west exposure."

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