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Château de La Chaize

BROUILLY Les Deux Amis 2021



SOIL/TOPOGRAPHY

The “Les Deux Amis” cuvée comes from the blend of a selection of our cadastral localities, located around the Château. The soil is made of deep granite.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir)
Destemming: 10% Whole Clusters
Yeasts type : wild
Maceration : 10 days in stainless steel. Pumping over,
offloading & treading. SO2 addition after MLF & at bottling
Maturation : 50% in oak vats & 50% in concrete vats during
10 months



TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 81 kcal/12cl
Alcohol content : 12,05%
Total acidity : 3,53 g/L
SO2 Total : 59 mg/L
Residual sugar : <1,3 g/L



TASTING NOTES

Color : Bright ruby red with purple reflections
Nose : Intense red fruits aromas, crushed strawberries and delicate floral notes underlining discrete sweet spices
Palate : Delicacy of red fruits, supple and silky tannins, salivating freshness
Service temperature : 57°F

