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Château de La Chaize

BROUILLY Les Deux Amis 2022



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) / 10% Whole Clusters /
Yeasts type : wild / Maceration : 9 days in stainless steel.
Pumping over and offloading. No treading. SO2 addition
after MLF & at bottling / Maturation : 50% in oak vats &
50% in concrete vats during 6 months



TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 87 kcal/12cl
Alcohol content : 12,92%
Total acidity : 4,537 g/L
SO2 Total : 51 mg/L
Residual sugar : 1,8 g/L



TASTING NOTES

Symbol of a time when the arts of the Kingdom of France were at their peak, this wine "Les Deux Amis" refers to the fable of Jean de La Fontaine, contemporary of the founder of the Château: Jean François de La Chaize d'Aix.

Commented by Olivier Poussier:

Color : A beautiful dark ruby color

Nose : The nose is open on a typical Gamay fruit, cherry, raspberry. The whole reveals itself easily on a slightly sweet fruity tone. I think the wine is undergoing a bit of solar maturity.

Palate : The palate has more flavor, the heart of the palate is half-powerful. The tannic relief is fine and the wine has the smooth and digestible character of light terroirs. It is a vintage that will be ready to drink in its youth, it is drinkable and easy to understand.

Service temperature : 57°F





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AWARDS

92/100

James Suckling : "A fragrant and delightful Brouilly that's juicy and subtle. Elegant, medium-bodied palate. Lively acidity and soft tannins for the 2022 vintage. The aromas and the balance are fantastic"

91/100

Revue du Vin de France : "This Les Deux Amis cuvée, fragrant and tasty, lives up to its name, calling for conviviality. Its spontaneous approach gives a full, generous and melting style, with a rare intensity of perfumes."

