



1 6 7 6

# Château de La Chaize

## BROUILLY Les Deux Amis 2023



### 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) / 100% destemmed / Maceration : 13 days in stainless steel. Pumping over, Aerated pump-overs and offloading. No treading. SO2 addition after MLF & at bottling / Maturation : 9 months in large oak vats



### TECHNICAL NOTES

**Ingredients** : Grapes, Sulfites, Acidity regulators (tartaric acid), Bottled under a protective atmosphere.

**Nutritional values** : 71 Kcal/100mL

**Calories** : 86 kcal/12cl

**Alcohol content** : 12,50%

**Total acidity** : 4,52 g/L

**SO2 Total** : 76 mg/L

**Residual sugar** : <1,3 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.

**Service temperature** : 57°F

