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Château de La Chaize

BROUILLY Lieu-dit "COMBILIATY" 2023



SOIL/TOPOGRAPHY

Facing South-East on shallow granite soil, the cadastral place Combiliaty is one of the largest terroirs in the Brouilly appellation.
Powerful, virile, Combiliaty wine is made for aging.



WINEMAKING PROCESS

Parcel-by-parcel vinification (100% Gamay Noir) / 100% destemmed / Maceration: 11 days of maceration in stainless steel tank. Pumping over, Aerated pumping over, and Racking. No punching down. Sulfiting after MLF and at bottling / Aging: 15 months in large wooden cask.



TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Acid regulators (tartaric acid and potassium bicarbonate), Bottled under protective atmosphere.

Nutritional values : 77 Kcal/100mL

Calories : 89 kcal/12cl

Alcohol content : 13%

Total acidity : 4,71 g/L

SO2 Total : 62 mg/L

Residual sugar : 0,5 g/L



TASTING NOTES

Service temperature : 59°F

