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Château de La Chaize

BROUILLY

Lieu-dit "LA CHAIZE" Monopole 2017



SOIL/TOPOGRAPHY

Magnificent steep hillside behind the Castle.
The soil is made of porphyroid granite which gives elegance and length to the wines produced on this terroir.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir)
Destemming: 10% Whole Clusters
Yeasts type : wild
Maceration : 14 days in stainless steel. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling
Maturation : 100% in oak vats



TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 90 kcal/12cl
Alcohol content : 13,44%
Total acidity : 4,19 g/L
SO2 Total : 81 mg/L
Residual sugar : <1,3 g/L



TASTING NOTES

Color : Sustained, ruby
Nose : Shimmering scents of lily and violet, notes of black cherry from Meched, and black pepper.
Palate : The juice is fruity with a delicate and digestible finish. The porphyritic granite gives off a scent of heated stones under the sun. Nice chew. A wine for laying down.
Service temperature : 59°F



AWARDS

91/100
Revue du Vin de France

