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Château de La Chaize

BROUILLY

Lieu-dit "LA CHAIZE" Monopole 2023



SOIL/TOPOGRAPHY

Magnificent steep hillside behind the Castle, planted with Gamay.

The soil is made of porphyroid granite, which gives elegance and length to the wines produced from this terroir, at the heart of the Brouilly appellation.



WINEMAKING PROCESS

Parcel-by-parcel vinification (100% Gamay Noir) / 100% destemmed / Maceration: 15 days of maceration in stainless steel tank. Pumping over and Racking. No punching down. Sulfiting after MLF and at bottling / Aging: 18 months in large wooden cask / Certified Organic Agriculture.



TECHNICAL NOTES

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

Nutritional values : 80 Kcal/100mL

Calories : 92 kcal/12cl

Alcohol content : 13,5 %

Total acidity : 4,52 g/L

SO2 Total : 65 mg/L

Residual sugar : 0,9 g/L



TASTING NOTES

Service temperature : 59°F

