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Château de La Chaize

BROUILLY

Lieu-dit "VERS LES PINS" Monopole 2022



SOIL/TOPOGRAPHY

Emblematic terroir of Brouilly, this cadastral place is located in the northern extension of the place called La Chaize. Facing South-East with steep slopes, it has granite soil typical of the region and offers ideal ripening conditions for Gamay Noir.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir) / 10% Whole Clusters / Yeasts type : wild / Maceration : 16 days in stainless steel vats. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling / Maturation : 6 months in a oak vat



TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 87 kcal/12cl
Alcohol content : 12,99%
Total acidity : 4,48 g/L
SO2 Total : 59 mg/L
Residual sugar : <1,3 g/L



TASTING NOTES

Commented by Olivier Poussier:

Color : A beautiful dark ruby color with purple reflections.

Nose : The nose is open on a ripe and fresh fruit; the aromatic whole is juicy on the burlat cherry, morello cherry, pits and a hint of ground pepper. The nose is also marked by a graphite imprint of the soils which brings depth. The aged patina is nuanced and subtle.

Palate : The palate opens up with quality amplitude, a luscious heart with a powdery tannic structure that stretches the palate. The power is diffuse and the fruit quenches the thirst. It is a beautiful retro-flavors that associates the fruit of Gamay with the minerality of the soils. It is a sapid and fine whole that makes us forget its natural richness.

Service temperature : 59°F





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AWARDS

94/100

James Suckling : "What a deep nose of sour cherries and forest berries this remarkable Brouilly has. The touch of forest-floor character will surely expand as it matures in the bottle. Simultaneously silky and vibrant on the medium-bodied palate. Wonderful freshness and precision through the long finish. "

