



1 6 7 6

Château de La Chaize

BROUILLY

Lieu-dit "VERS LES PINS" Monopole 2023



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

Parcel-by-parcel vinification (100% Gamay Noir) / 100% destemmed / Maceration: 16 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 : 75 Kcal/100mL

Calories : 86 kcal/12cl

Alcohol content : 12,5 %

Total acidity : 4,1 g/L

SO2 Total : 52 mg/L

Residual sugar : 0,7 g/L



TASTING NOTES

Service temperature : 59°F

