



1 6 7 6

Château de La Chaize

CÔTE DE BROUILLY Les Amants Magnifiques 2023



SOIL/TOPOGRAPHY

The “Les Amants Magnifiques” cuvée comes from the blend of a selection of our cadastral localities located in the Côte de Brouilly appellation, on vines backed by Mont Brouilly.



WINEMAKING PROCESS

Plot vinification (100% Gamay noir) / 100% destemmed / Maceration : 20 days in stainless steel tanks (70%) and concrete tanks (30%). Pumping over and offloading. No treading. SO₂ addition after MLF & at bottling / Maturation : 14 months in a large oak vat



TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Stabilizing agent (gum arabic), Acidity regulators (tartaric acid and potassium bicarbonate), Bottled under a protective atmosphere.

Nutritional values : 82 Kcal/100mL

Calories : 94 kcal/12cl

Alcohol content : 13,50%

Total acidity : 4,1 g/L

SO₂ Total : 56 mg/L

Residual sugar : 1,7 g/L



TASTING NOTES

Commented by Olivier Poussier in the January 2025

Color : A beautiful intense ruby hue.

Nose : The nose is open, and the fruit is expressive. The fruit, while not jammy, conveys a certain sweetness. Burlat cherry, spice, violet, and pepper represent the aromatic profile of this cuvée.

Palate : The palate is ample and round, with well-integrated tannins. This wine is harmonious and unifying.

Service temperature : 57°F

