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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 aerated pump-overs, 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

Service temperature : 57°F

