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Château de La Chaize

CÔTE DE BROUILLY Lieu-dit "BRULHIÉ" 2018



SOIL/TOPOGRAPHY

0.5 ha of vines on a small steep plot, leaning against the southern flank of Mont Brouilly. These vines are located at an altitude of between 400 and 425 meters above sea level, facing south with an average slope of 28%. The soil is made up of Diorite de Brouilly (andesite) also called "blue stone".



WINEMAKING PROCESS

Plot vinification (100% Gamay noir)
Destemming: 10% Whole Clusters
Yeasts type : wild
Maceration : 14 days in stainless steel. Pumping over, offloading and treading. SO2 addition after MLF & at bottling
Maturation : 100% in oak vats



TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 100 kcal/12cl
Alcohol content : 14,91%
Total acidity : 4,04 g/L
SO2 Total : 65 mg/L
Residual sugar : <1,3 g/L



TASTING NOTES

Color : Dark and intense purple
Nose : Black fruits, morello cherries, spices. Mineral intensity, graphite
Palate : Frank and ample attack. Explosion of finely spiced black fruits. Powerful aromatic, complexity and length. Long-keeping wine
Service temperature : 59°F



AWARDS

93/100
Revue du Vin de France

