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# Château de La Chaize

## CÔTE DE BROUILLY Lieu-dit "CHAVANNES" 2022



### SOIL/TOPOGRAPHY

This single-parcel cuvée comes from vines nestled on the western slope of Mont Brouilly.

This Côte-de-Brouilly cru stands out for the uniqueness of its soil: the parcel, with slopes ranging from moderate to steep, features a highly porous surface soil with a high sand content, encouraging deep root penetration. It is an exceptionally high-quality terroir, dominated by pink sands derived from granite. In the subsoil, weathered granite appears at a depth of 60-80 cm, and its friable nature allows roots to continue their exploration further down.



### WINEMAKING PROCESS

Plot vinification (100% Gamay noir) / 30% Whole Clusters / Yeasts type : wild / Maceration : 13 days in stainless steel vats. Pumping over and offloading. No treading. SO2 addition after MLF & at bottling / Maturation : 8 months in a oak vat



### TECHNICAL NOTES

**Ingredients** : Grapes & sulphites  
**Calories** : 91 kcal/12cl  
**Alcohol content** : 13,49%  
**Total acidity** : 4,25 g/L  
**SO2 Total** : 72 mg/L  
**Residual sugar** : <1,3 g/L



### TASTING NOTES

**Commented by Olivier Poussier:**

**Color** : A dark ruby with purple reflections.

**Nose** : The nose is open on black and red fruits. The level is good but suffers a little more from the solar side. A sweeter and more stewed tone defines the fruit which reveals itself like a coulis. The graphite presence is lighter, the wine is more based on the generosity of the fruits.

**Palate** : The palate is rich, opulent, with a full and pulpy heart. The whole is unifying with well-coated tannins. At this stage of youth, the quality of the fruit quenches the thirst.

**Service temperature** : 57°F





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## AWARDS

95/100

James Suckling : "The complex and compelling nose of red fruit pulls you inexorably into the concentrated and beautifully proportioned medium-bodied palate of this exciting Cote de Brouilly. At the super-elegant finish, the very fine tannins gently build to a mineral climax"

