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Château de La Chaize

CÔTE DE BROUILLY Lieu-dit "CHAVANNES" 2023



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) / 100% destemmed / Maceration: 21 days of maceration. Pumping over, Aerated pumping over, and Racking. No punching down. Sulfiting after MLF and at bottling / Maturation : 14 months in a oak vat



TECHNICAL NOTES

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

Nutritional values : 77 Kcal/100mL

Calories : 89 kcal/12cl

Alcohol content : 13%

Total acidity : 4,22 g/L

SO2 Total : 56 mg/L

Residual sugar : 0,4 g/L



TASTING NOTES

Service temperature : 57°F

