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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 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





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TASTING NOTES

Commented by Olivier Poussier in the January 2025

Color : A primary ruby hue of beautiful intensity.

Nose : The nose captivates with the finesse of its fruit. There is a harmony between floral notes and the griotte cherry touch of Gamay. The overall profile is precise and deep, with the added dimension of graphite from the soil being emphasized. The oak is subtle.

Palate : The palate is balanced, with a graceful texture. The tannins coat without excess, and the power is managed by the mineral backbone that elongates the mouthfeel. It is the most refined expression of terroir.

Service temperature : 59°F

