



CHÂTEAU DE LA CHAIZE

CÔTES DE BROUILLY "BRULHIER" 2017

BACKGROUND

Château de La Chaize is among the oldest, most historic estates in Burgundy's Beaujolais region. Cared for by the same family for nearly three and a half centuries, the estate has been passed on to new owners, the Gruy family, who are equally committed to managing the estate with the utmost care, while implementing an ambitious environmental plan. Among the many initiatives is the conversion of all vineyards to organic farming, the adoption of precision viticulture, reducing carbon their carbon footprint, and recycling every by-product from viti- and vinicultural activity, to achieve zero waste.

APPELLATION

Côte de Brouilly AOC, France

VARIETAL COMPOSITION

100% Gamay Noir

TERROIR & VINTAGE NOTES

AOC Côte de Brouilly lies within the Brouilly region and covers the slopes of the dormant Mont Brouilly volcano in central Beaujolais. It is one of the smallest Crus within Beaujolais and wines from this cru site tend to be more elegant and concentrated than its surrounding area. Due to the steepness of the mountain, vineyards are exposed to more sunlight than other Cru regions and therefore grapes tend to ripen faster here. The Côte de Brouilly is one of the first Crus to be harvested.

The Brûlhier vineyard is a 1.7ha site that sits on the south-facing slope of Mont Brouilly, within the Côte-de-Brouilly. The topsoil is composed of a shallow bed of diorite, also called "blue stone," a result of ancient volcanic activity. The soil depth is composed of sandy clay loam. Vines are planted between 400 – 425m a.s.l.

Light and lively, this Gamay Noir is a high acid, low tannin varietal, known for its plush fruit, floral and sometimes candied aromas. Grown in the Beaujolais region since the 14th century, it thrives in cool climates.

WINEMAKING & AGEING

Hand harvested from a single parcel within the Brûlhier vineyard, with vines ranging from 50 to 115 years old. Grapes are transported from the vineyard in small, vented crates which prevents them from getting crushed and prematurely oxidizing. Fermentation takes place in stainless steel tanks using indigenous yeasts with 90% Burgundian (destemmed) and 10% whole cluster. Pumping-over is practiced without punching down, to preserve the fruit and freshness of the wine.

100% of the wine is aged in foudres for 18 months.

TASTING NOTES

Dark and intense color. On the nose, black fruits, cherries, spices. Mineral intensity, graphite. A frank and ample attack on the palate. Explosion of finely spiced black fruits. Powerful aromatic, complexity and length.

WINEMAKER

Boris Gruy

TECHNICAL DATA

Alcohol
13%



Château de La Chaize



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CÔTE DE BROUILLY
Lieu-dit "BRÛLHIER"

92 JAMES SUCKLING
POINTS February 2019

91 PTS WINE ENTHUSIAST 3/19
91 PTS WINE & SPIRITS 4/20

