

## PASSION

*Château de La Chaize is among the oldest, most historic estates in the Beaujolais region. Cared for by the same family for nearly three and a half centuries, the estate has been passed on to new owners, equally committed to restoring the former splendor of the estate, while implementing an ambitious environmental plan.*



## INTEGRITY

Currently underway are major environmental initiatives at the estate, including the conversion of all vineyards to **organic and biodynamic farming**, including the adoption of precision viticulture. **Reducing carbon footprint by producing all electrical and thermal energy needs at the estate**, which includes the use of self-powered electric energy to operate vehicles, equipment and produce materials **Recycling of every by-product from viti- and vinicultural activity, to achieve "zero waste"**



## FAMILY

Château de La Chaize was purchased by **Christophe Gruy** in 2017. Christophe is also the managing director and president of Groupe Maïa in Lyon, a real estate and hospitality group. Leading the restoration and environmental projects at Chaize is **Boris Gruy**, head winemaker and nephew of Christophe. A plant specialist, **Boris is implementing an ambitious HVE (High Environmental Value) certification and transitioning the entire estate to organic viticulture**, with the goal of becoming biodynamic.



## CURIOSITY

In 1674, François de La Chaize d'Aix, steward of Lyon, purchased the land known as La Douze at the foot of Mont Brouilly, in southern Beaujolais. He hired France's most esteemed architect at the time **Jules Hardouin-Mansart** to build the château and assigned **André Le Nôtre**, famed-gardener to the king of France and head designer for the gardens of Versailles, to build the gardens around Château de La Chaize.



## TERROIR

The AOP Brouilly is the southernmost appellation in Beaujolais. The estate is located on a natural amphitheater with south/southeast exposure, on steep hillsides of sandy pink granite that allow for excellent drainage. Made from a selection of the estate's best vines, grapes are hand-harvested in small vented crates, which prevents grapes from getting crushed and prematurely oxidizing. **Each parcel of vineyard is carefully demarcated into Lieux-dits according to soil type and aspect and then vinified separately to preserve the parcel's unique qualities.**



# CHÂTEAU DE LA CHAIZE

*Côte de Brouilly Lieu-dit  
"Brûlhier"*

## FUN FACT

Among the many sustainability initiatives at Château de La Chaize is the conversion of all vineyards to organic farming, the adoption of precision viticulture, recycling every by-product from vinicultural activity to achieve zero waste and reducing carbon their overall carbon footprint.

Woodlands and meadows surround the estate, forming a natural barrier around the vines. In addition to promoting healthy fauna and flora diversity, the winery also produces honey, jam, vegetables and ham from pig's located on the estate.

## VARIETAL//

### **Gamay Noir**

*Light and lively, this high acid, low tannin varietal known for its plush fruit, floral and sometimes candied aromas. Grown in the Beaujolais region since the 14<sup>th</sup> century, it thrives in cool climates.*

## WINEMAKING//

*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.*



## APPELLATION//

### **Côte de Brouilly AOP**

*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.*

## ABOUT THE WINERY //

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# CHÂTEAU DE LA CHAIZE

*Brouilly Lieu-dit "La Chaize"  
Monopole*

## FUN FACT

*La Chaize* is the fourth clos (walled vineyard) in all of France registered as a national monument.

These are defined as places of historical importance that are now looked after by the state for the benefit of all.

### VARIETAL// **Gamay Noir**

*Light and lively, this high acid, low tannin varietal known for its plush fruit, floral and sometimes candied aromas. Grown in the Beaujolais region since the 14<sup>th</sup> century, it thrives in cool climates.*

### WINEMAKING//

*Hand harvested from a single parcel in the 'La Chaize' vineyard, with vines ranging from 50 to 120 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.*



### APPELLATION//

#### **Brouilly AOP**

*AOC Brouilly is the southernmost appellation in Beaujolais. This cru site specifically - but apparent in the entire Beaujolais region - are hills more pronounced than you will find in Burgundy. Some are rolling while some are steeper, and this topography has a direct influence on the way the vine rows are planted, how they are tended (by hand or machine), and how the vines are pruned. Nowadays, double cordon de Royat pruning is replacing Goblet, so that yields can be controlled and thus increase quality and concentration in the grapes. This also allows for vines rows to be planted with ample space to allow for tractors for plowing.*

*The 22ha 'La Chaize' vineyard sits directly behind the Château on a very steep hill with south-east exposure. It is a clos surrounded by a stone wall dating back to 1676 and sits on granite soils.*

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# CHÂTEAU DE LA CHAIZE

Fleurie

## FUN FACT

All Château de la Chaize wines are harvested using a parcel-based approach and demarcated according to vineyard site and soil analysis. Gapes from each parcel undergoes separate winemaking processes in order to express its character and distinctiveness. The estate has 19 such vineyard sites, located in the Brouilly, Côte-de-Brouilly, and Fleurie appellations.

*“Knowing exactly where the grapes were grown enables us to refine the winemaking process for each parcel, taking into account soil type, slope gradient and exposure to sunlight.”* - Boris Gruy (winemaker)

## VARIETAL//

### **Gamay Noir**

*Light and lively, this high acid, low tannin varietal known for its plush fruit, floral and sometimes candied aromas. Grown in the Beaujolais region since the 14<sup>th</sup> century, it thrives in cool climates.*

## WINEMAKING//

*Hand harvested from a selection of different vineyard sites within Fleurie, from ~40-year-old vines. 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. Fermentation takes place in stainless steel tanks using indigenous yeasts with semi-carbonic maceration - 50% Burgundian (destemmed) and 50% 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.*



## APPELLATION//

### **Fleurie AOP**

*Fleurie lies in the center of Beaujolais' Crus and is known for its typically light, floral characteristics, which is why the Fleurie is often deemed “The Queen of Beaujolais.” Vineyards sit on the western side of the Beaujolais hills, on south and southeast facing slopes. Many Fleurie vineyards are planted on pink granite soil, but there is a lot of variation in textures and additional soil components, offering wide diversity in Fleurie wines.*

*Fleurie was granted its AOC (later AOP) status in the 1930s, along with seven other Crus regions of Beaujolais.*

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# CHÂTEAU DE LA CHAIZE

Pouilly-Fuissé

## FUN FACT

Among the many sustainability initiatives at Château de La Chaize is the conversion of all vineyards to organic farming, the adoption of precision viticulture, recycling every by-product from vinicultural activity to achieve zero waste and reducing carbon their overall carbon footprint.

Woodlands and meadows surround the estate, forming a natural barrier around the vines. In addition to promoting healthy fauna and flora diversity, the winery also produces honey, jam, vegetables and ham from pig's located on the estate.

### VARIETAL//

#### **Chardonnay**

*One of the most ubiquitous grapes, Chardonnay is a chameleon; its profile is based heavily on the region it grows and the winemaking style of the producer. In Pouilly-Fuissé, where Chardonnay is the only allowed grape, wines tend to exhibit: minerality, nuts (almond & hazelnut), citrus (lemon, grapefruit, & pineapple), white fruits (peaches), and sweet and autolysis notes (breadcrumbs, buttered brioche, & honey).*

### WINEMAKING//

*Hand harvested from a selection of different vineyard sites within Pouilly-Fuissé from ~50-year-old vines. Traditional fermentation takes place at a low temperature (62.6° F). There is no malolactic fermentation.*

*50% of the wine is aged in stainless steel, 50% in foudres.*

### STYLE//

*Notes of citrus, iodine and florals, this wine is balances bright acidity and minerality with an ample body and yellow fruits and Spice flavors.*

### APPELLATION//

#### **Pouilly-Fuissé AOP**

*Pouilly-Fuissé lies in southern Burgundy's Maconnais region and is produced only from Chardonnay grapes. Vineyards are planted on hillsides containing limestone-rich clay soils with a granitic subsoil. The appellation was established in 1936 and covers roughly 800 ha at altitudes around 200 - 300m a.s.l.*

*Wines tend to be full-bodied, ripe and elegant. There is no Premier Cru system in Pouilly-Fuissé.*

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# CHÂTEAU DE LA CHAIZE

*Brouilly*

## FUN FACT

The breathtaking gardens at Château de La Chaize were designed by André Le Nôtre, famed-gardener to King Louis XIV of France and head designer for the gardens around Versailles.

In 1674, François de La Chaize d'Aix, steward of Lyon, hired Le Nôtre to build out the landscape of his estate.



## VARIETAL// **Gamay Noir**

*Light and lively, this high acid, low tannin varietal known for its plush fruit, floral and sometimes candied aromas. Grown in the Beaujolais region since the 14<sup>th</sup> century, it thrives in cool climates.*

## WINEMAKING//

*Hand-harvested grapes from ~30-year-old vines are picked from select parcel sites throughout the estate vineyards, carefully chosen according to soil type and aspect. Grapes are placed in small, vented crates which prevents grapes from getting crushed and prematurely oxidizing. Each parcel is vinified separately to preserve its unique qualities. Fermentation takes place in stainless steel tanks using indigenous yeasts with semi-carbonic maceration - 50% Burgundian (destemmed) and 50% whole cluster. Pumping-over is practiced without punching down, to preserve the fruit and freshness of the wine.*

*Starting with the 2018 vintage, 50% of the wine will be aged in stainless steel, 50% in foudres for 12 months. Previous vintages, that percentage was 70% - 30%, respectively.*



## APPELLATION//

### **Brouilly AOP**

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*Château de La Chaize estate is located on a natural amphitheater with south/southeast exposure, on steep hillsides of sandy pink granite that allow for excellent drainage.*

## ABOUT THE WINERY //

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# CHÂTEAU DE LA CHAIZE

## Bourgogne Gamay Noir

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### VARIETAL//

#### **Gamay Noir**

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### WINEMAKING//

*Hand-harvested grapes from 15-20-year-old vines are picked from select parcel sites throughout the estate vineyards, carefully chosen according to soil type and aspect. Grapes are placed in small, vented crates which prevents grapes from getting crushed and prematurely oxidizing. Each parcel is vinified separately to preserve its unique qualities. Fermentation takes place in stainless steel tanks using indigenous yeasts with semi-carbonic maceration - 50% Burgundian (destemmed) and 50% 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 stainless steel.*

### APPELLATION//

#### **Bourgogne Gamay AOP**

*Regional wines sourced from anywhere in Burgundy are labeled as “Bourgogne Rouge” or “Bourgogne Blanc.” In 2011, the Bourgogne **Gamay** regional appellation was established in order to differentiate wines sourced specifically from across Beaujolais’ Cru sites AND contain 85% or more of the Gamay grape in the blend.*

*Château de La Chaize Bourgogne Gamay Noir is sourced from estate vineyards.*

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