



# CHÂTEAU DE LA CHAIZE

## BROUILLY "LA CHAIZE"- MONOPOLE 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

Brouilly AOC, France

### VARIETAL COMPOSITION

100% Gamay Noir

### TERROIR & VINTAGE NOTES

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.

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 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.

### TASTING NOTES

Light ruby with purple tones, with aromas of fresh strawberries and raspberries. The palate has silky red fruits balanced by lively acidity. Pair with all meats, chicken, wild mushrooms, and strong cheeses. Serve slightly chilled.

### WINEMAKER

Boris Gruy

### TECHNICAL DATA

Alcohol  
13%



Château de  
La Chaize



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BROUILLY  
Lieu-dit "LA CHAIZE"-Monopole

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