

CHÂTEAU DE LA CHAIZE

BROUILLY 2020

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

Beaujolais (Brouilly), France

VARIETAL COMPOSITION

100% Gamay Noir

TERROIR & VINTAGE NOTES

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.

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.

Light and lively, 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 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.

50% of the wine is aged in oak vats and 50% in concrete vats for 12 months.

TASTING NOTES

Delectable, fruity nose underscored with aromas of red and black fruits. Generous and aromatic on the palate, with silky tannins; Balanced and delicate. Expressive, generous and enjoyable right now, this is a perfect wine to enjoy with a slight chill.

Pair with all meats, chicken, wild mushrooms, and strong cheeses.

WINEMAKER

Boris Gruy

TECHNICAL DATA

Total acidity:
4.1 g/L
pH: 3.3
RS: <1.3 g/L

Alcohol
14%

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BROUILLY

91 POINTS
JAMES SUCKLING
APRIL 2022

90 PTS WINE ADVOCATE 8/22

