



BROUILLY 2022

Brouilly, France

ABOUT CHÂTEAU DE LA CHAIZE

Château de La Chaize is a crown jewel of Beaujolais and classified as a French national heritage site due to its magnificent garden designed by André Le Nôtre, renowned landscape architect to King Louis XIV of France. All wines are made exclusively from estate vineyards and are proudly certified organic, starting with the 2022 Brouilly wines and Fleurie from 2023.

THE WINE

A blend of select vineyard sites owned by Chaize, situated around the historic Château, this flagship cuvée stands as the epitome of the estate's excellence. Each parcel undergoes individual vinification, ensuring meticulous attention to detail and preserving its unique qualities. Representing the essence of the Brouilly Cru du Beaujolais, renowned for its deep granite soil ideal for Gamay grapes, this wine captivates with a harmonious blend of complexity and fruity aromas, embodying the essence of its terroir with unparalleled finesse.

TECHNICAL INFORMATION

VARIETY: 100% Gamay

WINEMAKING: Each plot is vinified separately. Fermentation in stainless steel, accompanied by semi-carbonic maceration. 10% whole cluster fermentation.

VINTAGE: A fiercely hot and dry summer in 2022 led to reduced yields, but the concentrated fruit from the arid conditions resulted in fantastically rich and flavorful wines.

CERTIFICATIONS: ORGANIC,SUSTAINABLE

AGING: Six months, 50% in concrete vats, 50% in large oak foudres

ALC. BY VOL.: 13.5%

PRESS

92
James Suckling

90
Wine Enthusiast

"A fragrant and delightful Brouilly that's juicy and subtle. Elegant, medium-bodied palate. Lively acidity and soft tannins for the 2022 vintage. The aromas and the balance are fantastic. [...] A blend of wines from two parcels at the bottom of the slope, half of which was matured in casks and half in large oak vats. From organically grown grapes."

-James Suckling, James Suckling

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PRESS

92

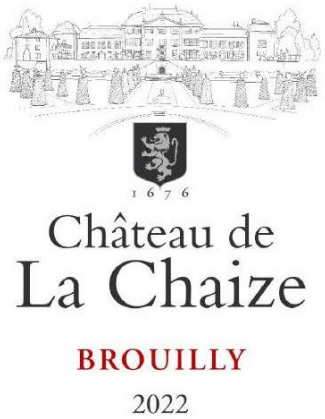
James Suckling

90

Wine Enthusiast

PACKAGE SPECS

PACK: 12x750ml C
CLOSURE: Cork
PALLET: 7x8 (56)
CASE DM.: 20x11.9x7 in
CASE WEIGHT: 39.7 lb
BTL DEPTH: 3.15 in
BTL HEIGHT: 11 in
BTL WEIGHT: 3.09 lbs
ESTATE BOTTLED: Yes





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SRP: $28

UPC: NO UPC CODE

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