

CHÂTEAU DE LA CHAIZE

CÔTE DE BROUILLY "CHAVANNES" 2022

Beaujolais, 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

The vineyard's unique terroir, with its soil of pink sand from granites, fosters deep root exploration and optimal grape cultivation conditions. A wine of exceptional complexity and character.

TECHNICAL INFORMATION

VARIETY: 100% Gamay

WINEMAKING: 70% destemmed, fermentation in stainless steel tank with indigenous yeasts, pumping-over is employed without punchdowns to preserve freshness.

AGING: Eight months in large oak barrels

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, HVE Sustainable

PRESS

95 JAMES SUCKLING

"The complex and compelling nose of red fruit pulls you inexorably into the concentrated and beautifully proportioned medium-bodied palate of this exciting Cote de Brouilly. At the super-elegant finish, the very fine tannins gently build to a mineral climax. Excellent aging potential."

-James Suckling



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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 56 (7x8)

CASE DM: 56 (7x8)

CASE WEIGHT: 38 lb

BTL DEPTH: 3.26 in

BTL HEIGHT: 11.49 in

BTL WEIGHT: 3.2 lb

TECHNICAL INFORMATION

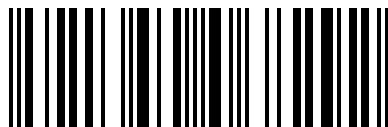
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SRP: \$-2

UPC: 852165006829

SCC: 10852165006826

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