"DIFFICULT TO PULL YOURSELF AWAY FROM THIS REMARKABLE BROUILLY."

-James Suckling

BROUILLY LIEU-DIT "LA CHAIZE" MONOPOLE 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

Located right behind the Château, this 22-hectare monopole lieu-dit gathers all the characteristics of a great terroir, boasting a south east exposure, steep slope, deep granitic soil, and old vines.

TECHNICAL INFORMATION

VARIETY: 100% Gamay

WINEMAKING: 100% destemmed, fermentation in stainless steel tank with indigenous yeasts, pumping-over is employed without punchdowns to preserve freshness.

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

AGING: 18 months in Taransaud oak barrels

PRESS

96 JAMES SUCKLING

"Needs a moment in the glass for the forest-berry aromas to open up. Very minerally and smoky with plenty of forest-floor character. Stunning concentration and great elegance right through the extremely long and finely etched finish. Difficult to pull yourself away from this remarkable Brouilly. That this is only medium-bodied actually increases its appeal. Just a hint of blood oranges in the finish magnifies its freshness."

-James Suckling

CHÂTEAU DE LA CHAIZE
BROUILLY LIEU-DIT "LA CHAIZE" MONOPOLE 2022

Beaujolais, France

PRESS

96 JAMES SUCKLING

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

VARIETY: 100% Gamay

WINEMAKING: 100% destemmed, fermentation in stainless steel tank with indigenous yeasts, pumping-over is employed without punchdowns to preserve freshness.

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

AGING: 18 months in Taransaud oak barrels

852165006843

SRP: $

UPC: 852165006843

SCC: 10852165006840