BROUILLY 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

A blend of select vineyard sites owned by Chaize, situated around the historic Château. Capturing the essence of Brouilly Cru du Beaujolais, known for its ideal granite soil for Gamay, this wine delights with a harmonious blend of complexity and fruity aromas, showcasing the terroir's 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, HVE Sustainable

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

ALC. BY VOL.: 13.0%

PRESS

92 JAMES SUCKLING

"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."

-James Suckling

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PRESS

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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

ESTATE BOTTLED: Yes

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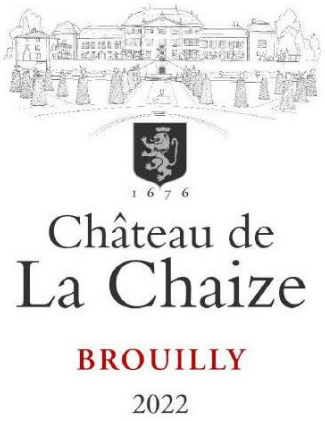
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