

CHÂTEAU DE LA CHAIZE

Brouilly

www.chateaudelachaize.fr



VARIETALS	100% Gamay Noir
VINTAGE	2023
REGION	Brouilly, Beaujolais, France
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	Vibrant ruby red with purple reflections.
NOSE	A generous bouquet of redcurrant, wild blackberry, and morello cherry, accented by floral notes of violet or rose and a hint of black pepper.
PALATE	Silky and well-structured with a crunchy fruit profile. It features lively acidity and fine, velvety tannins that lead into a long, mineral-driven finish.
AGEING	Hand-harvested with semi-carbonic maceration and aged for approximately 9 months in a combination of concrete vats and large oak foudres.
PAIRING	Its high acidity and moderate tannins make it exceptionally versatile and suitable for grilled chicken, roasted turkey or roast beef. Pairs well with medium-aged cheeses or local specialties like Crottin de Chavignol.
ORDER CODE	FR0498