



# EVOLUTION

FINE WINES



1676

## Château de La Chaize

Beaujolais Villages, France



## Chateau de la Chaize Brouilly Lieu-dit "La Chaize" 2020

SKU 374301 | 6x750 ml | Spec | \$38.99 Wholesale

Hand harvested from a single parcel within the 'La Chaize' vineyard, with vines ranging from 50 to 120 years old.. Grapes are transported from the vineyard in small, vented crates which prevent them from getting crushed and prematurely oxidizing. Fermentation takes place in stainless steel tanks using indigenous yeasts with 90% Burgundian (destemmed) and 10% whole cluster. Pumping-over is practiced without punching down, to preserve the fruit and freshness of the wine. 100% of the wine is aged in fouders for 18 months.

**Soil: Porphyritic Granite | Harvest: Hand picked | Yeast: natural**

**Certified HVE, working towards Certified Organic and then Biodynamic.**

Magnificent steep slope behind the Château. In the centre of the parcel, le Cloys de La Chaize, surrounded by its protective stone wall since 1676. The porphyritic granite soil endows elegance and length on the wines made from this terroir.

### Reviews

**95 Points - James Suckling:** "Tremendous spicy and balsamic complexity overlays the ripe (but not a jot overripe) blackberry fruit of this concentrated and imposing Brouilly. Such a beautiful silky texture it's hard to tear yourself away! Keeps pumping out the fruit at the very long, intense finish. Should age extremely well. Drink or hold." -Feb 2023

### Winery Information

Chateau de la Chaize is among the oldest, most historic estates in the Beaujolais region. Cared for by the same family for nearly three and a half centuries.

The estate has been passed on to the new owners, the Gruy family, who are equally committed to managing the estate with the utmost care, while implementing an ambitious environmental plan. Among many initiatives is the conversion of all vineyards to organic farming, the adoption of precision viticulture, reducing their carbon footprint and recycling every by-product from viti- and vinicultural activity, to achieve zero waste.

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