



EVOLUTION

FINE WINES



1676

Château de La Chaize

Beaujolais Villages, France



Chateau de la Chaize Côte de Brouilly Lieu-dit “Brulhié” 2019

SKU 422890 | 6x750 ml | Listed | \$38.99 Wholesale

Hand harvested from a single parcel within the Brulhié vineyard, with vines ranging from 50 to 115 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: Diorite | Vine age average: 60 years | Harvest: Hand picked | Yeast: natural

Certified HVE, working towards Certified Organic and then Biodynamic.

Dark and intense color. On the nose, black fruits, cherries, spices. Mineral intensity, graphite. A frank and ample attack on the palate. Explosion of finely spiced black fruits. Powerful aromatic, complexity and length.

Reviews

92+ Points - Robert Parker: “Unwinding in the glass with notes of plums, raspberries and spices, the 2019 Côte de Brouilly Brulhié is medium to full-bodied, layered and concentrated, with tangy acids, fine tannins and a long, delicately perfumed finish. Derived from a southeast facing site characterized by blue rock, this is the most youthfully reserved wine in the range but also the most promising for the

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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