



# EVOLUTION

FINE WINES



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## Château de La Chaize

Beaujolais Villages, France



## Chateau de la Chaize Brouilly 2020

SKU 875895 | 12x750 ml | \$18.99 Wholesale

Hand harvested from 30 year old vines are picked from select parcel sites throughout the estate vineyards, carefully chosen according to soil type and aspect. Grapes are placed in small, vented crates, which prevent them from getting crushed and prematurely oxidizing. Each parcel is vilified separately to preserve its unique qualities. Fermentation takes place in stainless steel tanks using indigenous yeasts with semi-carbonic maceration 50% Burgundian (destemmed) and 50% whole cluster. Pumping-over is practiced without punching down, to preserve the fruit and freshness of the wine. 50% of the wine is aged in oak vats and 50% in concrete vats for 12 months.

### Reviews

**91 Points - James Suckling:** "I love the nose of violets that literally leaps out you, then the combination of ripeness and juiciness on the palate, where the tannins are discreetly present, underlining the cherry and blackcurrant-pastille fruit. Quite an impressive interplay of warmth (those tannins) and mineral freshness at the long finish. Drink or hold."

**90 Points - Robert Parker The Wine Advocate:** "Opening in the glass with notes of cherries, berries, sweet spices and licorice, the 2020 Brouilly is medium to full-bodied, ample and lively, with bright acids, polished tannins and a seamless, harmonious profile. It's another serious wine from the Château de La Chaize, where serious investments in the vineyards and winery are really paying off." - William Kelley, Aug 2022

### 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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