

Brouilly

Château de Saint-Lager



AOP : Appellation Brouilly Protégée

Surface area: 13,5 hectares - 70 000 bottles/year

Grape variety - average vine age: Gamay Noir à Jus Blanc - 50 years old

Planting density: 10 000 vines/ha

Average yield: 52 hl/ha - 0,7 l/vine

Aspect and soil: South southeast - piedmont sandy-loam

Harvest: manual

Maceration: whole-bunch, 7 to 9 days

Pressing: mechanical

Maturing: in wooden tuns and vats

The Barony of Saint-Lager had its origins in 1432, when the LHAYE family acquired a provostship that had belonged to the Sires de Beaujeu. The château itself dates from 1340. The estate covered the entire east face of Mont BROUILLY. The chapel on the peak of the hill was built to protect the vines on lands belonging to Château de Saint-Lager in 1857. The last plots from this very old estate were purchased by Château de Pizay in 1998.

The vines for our Château de Saint-Lager Brouilly are at the foot of the hill and grow in sandy-loam soil that gives the wine intense mellow fruitiness, and a supple elegant mouthfeel, bringing you the charm of a seductive and youthful wine.

www.vins-chateaupizay.com

