



DMS *David Milligan Selections*
The Trusted Choice in Estate Wines



Chateau de Saint Lager Brouilly



Chateau Saint Lager Brouilly This wine has a firm structure as well as plenty of fruit. The wine's acidity, crisp red-currant fruit and bright character are balanced by the firm, smoky and dry tannins. Give this structure time to soften and fill out into a ripe wine. Drink from 2019.

Grape Varietal: Gamay
Vine age: 50 years
Region: Beaujolais
Soils: Sand

Manual grape-picking. The whole grapes are gathered in vats (no crushing, no destemming). Controlled temperature: 18-28° C. Cooling after pressing. Malolactic fermentation done after the end of the alcoholic fermentation.

Maturing in stainless steel tanks. Fining with egg-whites. Natural tartaric stabilizing thanks to the cold winter temperature.

The barony of Saint Lager dates back to 1432 when the Lhayé family bought a provostship to the Lords de Beaujeu. The castle of Saint Lager is mentioned in records from 1430 and the old fortress was transformed into a large mansion during the XVI century. The wine domain used to cover the third of the village territory and included the Eastern part of the famous hill of Brouilly. The chapel erected on the top of the hill was built in 1857 to protect the vineyards. The last portion of this very ancient domain were purchased by the Château de Pizay in 1998. The Château de St Lager Brouilly wines are produced at the foot of the hill, the sandy soils give the wine an intense and soft fruity touch, the tasting is supple and elegant.



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