

Chateau St Lager

Brouilly

CHATEAU
DE
SAINT LAGER
Brouilly
2019



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.

Region: Beaujolais, France
Appellation: Brouilly

Vine Age: Average 50 Years

Varietals: Gamay

Soil Type: sandy loam soils

Alcohol: 13%

Closure: DIAM Cork

UPC # 641895198351

Size: 750 ml

Food Pairing: Great as an aperitif, with seafood or white meats.

Vinification: Manual grape-picking. (no crushing, no destemming).
Controlled temperature: 18-28° C.
Cooling after pressing. Malo after the end of the alcoholic fermentation.

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

Tasting Notes: "Juicy, black-cherry flavors give a wine dominated by attractive fruitiness. Fresh, soft tannins and a perfumed aftertaste make it ready to drink." - RV

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David Milligan Selections @DMSWine

Julie Milligan 917-952-6631 | Julie@DMSWine.com | Alex Milligan 617-875-0933 | Alex@DMSWine.com