



Château de Lachassagne is an exceptional place, located in Beaujolais (South Burgundy), with a unique view over the Saône Valley. It is a 62 hectares propriety, totally surrounded by small walls called "Clos".

Its vineyards superficy represents 21 hectares, mainly planted with Chardonnay grapes for white wines and Pinot Noir for red wines. Small parcels of Syrah and Gamay complete the propriety. All these grapes varieties benefit from a vey rich clay and calcareous soil, very similar to the Côte de Beaune one.



Historically, Château de Lachassagne has been producing wines since 1777 and we can still visit its vaulted cellars, with an impressive grape press dated 1843.

Propriety of the same family until 1976, Château de Lachassagne vineyards are now led by Olivier Bosse-Platière, a Beaujolais winemaker whose family has been making wines since 1860. After many years working for different wineries, both in France and abroad, Olivier and his wife Veronique decided to come back where their families roots are planted: in Burgundy.

Today, Olivier produces wines that express all the richness of the Beaujolais terroir, completed by the hot climate that bathes them all year long.





The wines presented are the following:



Le "Rouge du Canon"

"The young vines of Château de Lachassagne"

Rouge du Canon wine is a blend of 3 red grape varieties: Syrah (50%), Gamay (40%) and Pinot Noir (10%).

It's named after a parcel within the Château historic vineyard.

Its soil is made of clay and calcareous layers.

It benefits from an East / South-East exposure to the sun.

The grapes are hand-picked, each grape variety is vinified separately, aging is made in oak barrel. Blending in tanks is done regularly for a better homogeneity.



Le "Clos du Château"

The vines are very old since they were planted between 1934 and 1959. They produce small quantity but high quality grapes, rich and aromatic. Some plants needed to be replanted a few years ago, but the sustainable viticulture practised helps the old vines to be stronger.

The grapes are hand-picked, then 100% destemming is done. In the cellar, a cold pre-fermentation precedes the alcoholic fermentation. Then comes the malolactic fermentation. Ageing in oak barrel will last 10 months.