

maison A&S

BOURGOGNE ALIGOTÉ 2024

The parcel planted in 1970 is located between the villages of Saint-Aubin and Nolay at an altitude of 300 meters. The vineyard lies on clay-limestone soil composed of hard limestone and white marl. This well-drained terroir gives the wine a beautiful minerality, while the clay ensures regular water supply. The west-facing exposure favors slow and homogeneous ripening, particularly suited to the 2024 vintage, marked by low yields and natural tension.

Yield: 28 hl/ha, consistent with the vintage conditions.

Manual harvesting took place at the end of September 2024. The grapes were pressed directly upon arrival at the winery using a horizontal wooden press for approximately three hours to extract the juice with precision and delicacy. The must was lightly oxidized and then cooled to 10 °C for 24 hours for natural clarification. Alcoholic fermentation took place in 228-L barrels with careful temperature monitoring to preserve the aromatic freshness typical of Aligoté. Aging lasted 11 months in oak barrels followed by 6 months in tank, with moderate work on fine lees to bring texture and complexity while maintaining the grape's liveliness. No sulfites were added during vinification, only after malolactic fermentation and just before bottling.

The Bourgogne Aligoté 2024 shows a bright pale yellow color. The nose is fresh and expressive, marked by pear, green apple, and white flower notes. The palate is lively and tense with a saline, mineral finish, typical of a precise and balanced vintage.

Food pairing: seafood, grilled fish, fresh cheeses.
Aging potential: 3–5 years

