



maison A&S

BOURGOGNE PINOT NOIR 2024

This cuvée comes from a blend of parcels located in Nolay and the Hautes-Côtes de Beaune in Bouze-lès-Beaune. The parcel planted in 1970 between Saint-Aubin and Nolay lies at 300 meters altitude on clay-limestone soil composed of hard limestone and white marl. The Hautes-Côtes parcel, also planted in 1970 in Bouze-lès-Beaune, sits at 400 meters altitude on light, well-drained soils. The south/southwest exposure encourages regular ripening while preserving the natural freshness of the 2024 vintage.

Yield: 25 hl/ha

Manual harvesting took place in mid-September 2024. After careful sorting, the grapes were fully destemmed and placed in wooden vats. Alcoholic fermentation lasted about 15 days with gentle extraction alternating punch-downs and pump-overs to preserve aromatic expression and fine tannins. Aging lasted 12 months in oak barrels followed by 5 months in tank for stabilization. No sulfites were added during vinification, only after malolactic fermentation and just before bottling.

The Bourgogne Pinot Noir 2024 shows a bright purple color. The nose reveals ripe red fruit, floral aromas, and subtle spicy notes. The palate is supple and balanced with fine tannins and refreshing minerality.

Food pairing: roasted meats, poultry, slow-cooked dishes, pressed cheeses. Aging potential: 3–6 years