



maison A&S

BEAUNE

“MONTAGNE SAINT-DÉSIRÉ” 2024

The “Montagne Saint-Désiré” parcel, planted in 1965, is located at 310 meters altitude on predominantly limestone soil. Limestone provides finesse and minerality, while clay brings richness and structure. The southeast exposure allows progressive ripening in the fresh and luminous conditions of the 2024 vintage.

Yield: 17 hl/ha

Manual harvesting took place at the beginning of September 2024. The grapes were fully destemmed and placed in stainless-steel vats. Fermentation lasted 16 days, with gentle extraction alternating punch-downs and pump-overs to preserve fruit purity and elegant tannins.

The wine was aged 12 months in oak barrels followed by 5 months in tank for stabilization. No sulfites were added during vinification except after malolactic fermentation and before bottling. The color is bright ruby. The nose expresses fresh red fruit accompanied by delicate floral notes. The palate is balanced and harmonious, supported by fine tannins and beautiful vibrancy.

Food pairing: roasted poultry, white meats, traditional Burgundy dishes. Aging potential: 5–8 years