

A dark glass bottle of Meursault Abel 2024 wine stands on a light-colored wooden surface. The bottle has a white label with the text 'MEURSAULT ABEL' and 'APPELLATION D'ORIGINE CONTRÔLÉE' visible. The background is a dark, textured wall.

maison A&S

MEURSAULT

ABEL 2024

The parcel is located in Meursault between 260 and 300 meters altitude, planted in 1974 on typical clay-limestone soils of the appellation. Clay brings richness and depth, while limestone provides finesse and minerality. The southeast exposure favors slow and balanced ripening within the context of the 2024 vintage.

Yield: 28 hl/ha

Manual harvesting took place at the end of September 2024. The grapes were directly pressed for approximately three hours to preserve juice precision. The must was slightly oxidized and cooled to 10 °C for 24 hours before being transferred into 228-L barrels for a slow and controlled fermentation. Aging lasted about 11 months in oak barrels followed by 6 months in tank, with work on fine lees to enhance texture and complexity. No sulfites were added during vinification, only after malolactic fermentation and just before bottling.

The Meursault Village 2024 shows a pale yellow color with golden reflections. The nose reveals aromas of white and yellow fruits, ripe citrus, and light buttery and toasted notes. On the palate, the wine is ample and balanced with beautiful tension and a persistent mineral finish.

Food pairing: fish, shellfish, poultry in sauce, pressed cheeses. Aging potential: 6–10 years