



*maison A&S*

POMMARD

“EN BOEUF” 2024

The “En Boeuf” parcel, planted in 1975, is located at 280 meters altitude on clay-limestone soil rich in clay, bringing power and structure to the wine, while the limestone contributes finesse and minerality. Facing southwest, it benefits from late-day sunlight, encouraging progressive ripening and aromatic concentration while preserving the natural freshness of the 2024 vintage.

Yield: 11 hl/ha

Manual harvesting took place at the beginning of September 2024. After rigorous sorting, the grapes were fully destemmed and placed in stainless-steel vats. Alcoholic fermentation lasted about 18 days, with gentle extraction alternating punch-downs and pump-overs to preserve the balance between power and elegance.

The wine was aged 12 months in oak barrels followed by 5 months in tank for stabilization before bottling. No sulfites were added during vinification, only after malolactic fermentation.

The Pommard “En Boeuf” 2024 shows a deep ruby color. The nose reveals ripe black fruit aromas complemented by spicy and slightly licorice notes. On the palate, the wine is powerful and structured, with silky yet firm tannins and a long, persistent finish.

Food pairing: grilled red meats, game, dishes in sauce.

Aging potential: 12–15 years