

maison A&S

Hautes Côtes de Beaune

Planted in 1960 on clay-limestone soil, the Hautes Côtes de Beaune plots are located in Mandelot, at an altitude ranging from 300 to 400 meters. The yield is 30 hectoliters per hectare.

The Hautes Côtes de Beaune Pinot Noir grapes harvested on September 28, 2021, were completely destemmed and placed in wooden vats, where we monitored the fermentation daily. We performed pump-overs or punch-downs, depending on the tasting. After 17 days of fermentation, we decided to remove the pomace and press it. The wine was then transferred to 228-liter barrels for aging. Throughout the aging process, we frequently tasted the wines. After 12 months, it was ready to be racked and placed in tanks for 2 months to harmonize and stabilize the barrels before bottling. No sulfites were added during vinification, only after malolactic fermentation and just before bottling.

