maison A&S

Bourgogne Chardonnay

Planted in 1974 on limestone soil, this parcel is located between Nolay and Saint-Aubin, at an altitude of 300m. The yield is 40 hectoliters per hectare.

Vinification :

Harvested on September 24, 2022, the grapes were directly pressed upon arrival at the winery with a horizontal wooden cage press. During pressing, we let our musts (grape jucie) expose to oxygen naturally to let oxidative substances settle in the lees, reducing sulfur quantities. The must was then pumped into a tank for 24 hours where it was cooled to 10 degrees before being transferred to 228L barrels.

Throughout the ageing process, we frequently tasted the wines. After 12 months, it was ready to be racked and placed in a tank for 2 months to homogenise and stabilise the wine before bottling. No sulphites were added during vinification, only after malolactic fermentation and just before bottling.