



maison A&S

Bourgogne Pinot Noir

Planted in 1970 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 15, 2022, the grapes (with 30% whole clusters) were placed in wooden tanks where we controlled the fermentation daily. We performed pump-overs or punch-downs depending on tastings. After 17 days of fermentation, we decided to draw off the free-run wine and press the marc. The wine was then 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.