



maison A&S

Hautes Côtes de Beaune La Goutte d'Or

Planted in 1960 on clay-limestone soil composed of white marl, this parcel is located in Mandelot, at an altitude of 300m. The yield is 30 hectoliters per hectare. This is a parcel from the domaine, and is managed organically without certification with light soil work by horses.

Vinification :

Harvested on September 5, 2022, the grapes (with 100% whole clusters) were placed in wooden tanks where we controlled 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.