

maison A&S

Bourgogne Aligoté 2023

The plot, planted in 1970, is located between the communes of Saint-Aubin and Nolay at an altitude of 300 meters, on a clay-limestone soil composed of hard limestones and white marls. This well-drained terroir imparts a lovely minerality to the wine while ensuring balanced maturation, thanks to the clay's moisture retention. The full west-facing exposure provides optimal sunlight, ensuring homogeneous maturation and perfect aromatic concentration. The yield is controlled at 45 hl/ha to guarantee the highest wine quality.

The hand harvest took place on September 24, 2023. The grapes were directly pressed upon arrival at the winery using a horizontal wooden press for about 3 hours. We taste frequently to determine the end of pressing. The must was oxidized to allow oxidative substances to settle in the lees, minimizing sulfite use. After cooling to 10°C for 24 hours, the must was placed in 228L barrels for fermentation and aging. The wine aged for 11 months in oak barrels, developing complexity and roundness. No sulfites were added during vinification, except after malolactic fermentation and just before bottling.

This Bourgogne Aligoté 2023 has a brilliant pale yellow color and a fresh nose with pear aromas and subtle floral hints. On the palate, it is lively and balanced, with a beautiful acidity and a mineral finish. This wine pairs ideally with seafood, grilled fish, or fresh cheeses and can be kept for 3 to 5 years.

Composition of this vintage:
2569 bottles, 60 magnums, 1 jeroboam.

