

maison A&S

Bourgogne Chardonnay 2023

The plot, planted in 1974, is located between the communes of Saint-Aubin and Nolay at an altitude of 300 meters, on a clay-limestone terroir characterized by a dominance of hard limestones and white marls. This well-aerated, well-drained soil allows the vines' roots to anchor deeply while benefiting from good moisture retention, ensuring slow and balanced grape maturation. The full west-facing exposure offers optimal sunlight, favoring homogeneous aromatic evolution and a beautiful concentration of flavors. The yield is controlled at 43 hl/ha.

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 pressing, the must was cooled to 10°C for 24 hours for natural clarification, then placed in 228L barrels for fermentation and aging. The wine aged for 11 months in oak barrels, developing complexity and roundness while preserving freshness. No sulfites were added during vinification, except after malolactic fermentation and just before bottling.

This Bourgogne Chardonnay 2023 has a brilliant golden color and a fresh, elegant nose dominated by subtle citrus notes, accompanied by light toasted and buttery touches. On the palate, it is lively and well-structured, with a beautiful minerality and a fresh, persistent finish. This wine pairs perfectly with seafood, grilled fish, poultry in sauce, or creamy cheeses and can be kept for 4 to 8 years.

Composition of this vintage:
2864 bottles, 60 magnums, 1 jeroboam.

