

maison A&S

Beaune Premier Cru "Clos des Aigrots" 2023

The "Clos des Aigrots" plot, planted in 1968, is located at an altitude of 300 meters on a clay-limestone soil, where clay provides power and roundness, and limestone offers finesse and minerality. Facing east, it benefits from direct morning sunlight, which allows for gradual maturation and excellent aromatic concentration. The yield is controlled at 32 hl/ha to ensure an optimal expression of the terroir.

Harvested on September 9, 2023, the grapes were sorted and fully destemmed before being placed in stainless steel vats. The fermentation lasted 18 days, with gentle extraction, alternating punching down and pump overs. After pressing, the wine was aged for 12 months in oak barrels and then refined in a vat. No sulfites were added during winemaking, except after malolactic fermentation and just before bottling.

This Beaune Premier Cru "Clos des Aigrots" 2023 has a deep garnet color and a complex nose of ripe red fruits. The mouth is soft, elegant, and supported by fine tannins. It pairs perfectly with red meats, game, or aged cheeses and can be kept for 10 to 12 years.

Composition of this vintage:
857 bottles, 18 magnums, 1 jeroboam.

