

maison A&S

Bourgogne Pinot Noir 2023

The plot, planted in 1970 between "Saint-Aubin and Nolay," is located at an altitude of 300 meters, on a clay-limestone soil made up of hard limestone and white marls. This well-drained terroir offers excellent minerality while favoring balanced maturation due to the moisture retention of the clay. Facing west, the plot benefits from late afternoon sunlight, which allows for gradual maturation and optimal aromatic concentration. The yield is controlled at 42 hl/ha to ensure a faithful expression of the terroir.

The manual harvest took place on September 17, 2023, followed by careful sorting of the grapes before being placed in wooden vats with 30% whole bunches. The fermentation lasted 16 days, with gentle extraction, alternating punching down and pump overs. After pressing, the wine was aged for 12 months in oak barrels, then refined in a vat for stabilization. No sulfites were added during vinification, except after malolactic fermentation and just before bottling.

This Bourgogne Pinot Noir 2023 has a brilliant purple color and a fresh nose of ripe red fruits, delicate flowers, and subtle spicy notes. On the palate, it is soft and balanced, with fine tannins and a beautiful mineral freshness. This wine pairs ideally with grilled meats, roasted vegetables, or pasta dishes with light sauces. It can be kept for 3 to 6 years.

Composition of this vintage:
1680 bottles, 30 magnums, 1 jeroboam.

