

maison A&S

Beaune

"Montagne Saint-Désiré" 2023

The "Montagne Saint-Désiré" plot, planted in 1965, is located at an altitude of 310 meters, on a predominantly limestone soil. The limestone imparts finesse and minerality, while the clay contributes richness and structure. Facing southeast, this plot enjoys ideal morning sunlight, promoting balanced grape maturation. The yield is controlled at 37 hl/ha for an optimal expression of the terroir.

Harvested on September 9, 2023, followed by meticulous sorting of the grapes before placing them in stainless steel vats with 15% 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 winemaking, except after malolactic fermentation and just before bottling.

This Beaune "Montagne Saint-Désiré" 2023 has a bright ruby color and a nose of fresh red fruits and subtle spices. On the palate, it is balanced with fine tannins. It pairs perfectly with grilled meats, roasted poultry, or soft cheeses and can be kept for 5 to 8 years.

Composition of this vintage:

862 bottles, 18 magnums, 1 jeroboam.

