

maison A&S

Gevrey-Chambertin En Reniard 2023

The "En Reniard" plot is located at an altitude of 200 meters, on a clay-limestone soil dominated by hard limestone and clay rich in minerals. This well-drained terroir promotes good grape maturation, imparting a beautiful minerality and elegant structure to the wine. The clay, more present in this plot, contributes to the roundness and texture of the wine, while allowing for a precise expression of the terroir. The south-southwest exposure optimizes sunlight and favors perfect aromatic concentration. Yield is controlled at 38 hl/ha.

The manual harvest took place on September 23, 2023, followed by sorting the grapes before placing them in wooden vats with 30% whole bunches. 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, then refined in a vat for stabilization. No sulfites were added during vinification, except after malolactic fermentation and just before bottling.

This Gevrey-Chambertin "En Reniard" 2023 has a deep ruby color and an expressive nose of ripe red fruits, with hints of spices and wood. On the palate, it is powerful yet balanced with fine tannins. This wine pairs perfectly with red meats, game, or aged cheeses. It can be kept for 8 to 12 years.

Composition of this vintage:
417 bottles, 9 magnums, 1 jeroboam.

