

maison A&S

Hautes-Côtes de Beaune 2023

The plot, planted in 1970 in the commune of "Bouze-lès-Beaune," is located at an altitude of 400 meters, on a clay-limestone soil composed of light and well-drained lands. This terroir allows for good vine regulation, offering grapes that are both fine and concentrated. The plot's south-southwest exposure ensures excellent sunlight, promoting gradual grape maturation and intense aromatic development. The yield is controlled at 47 hl/ha.

The manual harvest took place on September 17, 2023, followed by meticulous sorting of the grapes before being placed in stainless steel vats with 20% whole bunches. The fermentation lasted 14 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 Hautes-Côtes de Beaune 2023 has a bright ruby color and an elegant nose of fresh red fruits and delicate flowers. On the palate, it is soft and balanced. This wine pairs perfectly with white meats, grilled fish, or hard cheeses. It can be kept for 3 to 6 years.

Composition of this vintage:
4259 bottles, 51 magnums, 1 jeroboam.

