

# *maison A&S*

Pommard

"En Boeuf" 2023 (estat plot)

The "En Boeuf" plot, planted in 1975, is located at an altitude of 280 meters on a clay-limestone soil rich in clay, providing power and structure to the wine, while the limestone gives it finesse and minerality. Facing southwest, it benefits from late-day sunlight, promoting gradual maturation and beautiful aromatic concentration. The yield is controlled at 34 hl/ha to ensure optimal terroir expression.

Hand-harvested on September 9, 2023, the grapes were sorted before being placed in wooden vats with 30% whole bunches. The fermentation lasted 18 days, with gentle extraction, alternating punching down and pump overs based on tasting. After pressing, the wine was aged for 12 months in oak barrels, then refined for 2 months in a vat for stabilization. No sulfites were added during vinification, except after malolactic fermentation and just before bottling.

This Pommard "En Boeuf" 2023 presents a deep purple color and an intense nose of black fruits, spices, and underbrush. The palate is full and structured, with silky tannins and a beautiful mineral freshness. An elegant and balanced wine, it will pair perfectly with red meats, game, and aged cheeses, and has a cellaring potential of 12 to 15 years.

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

