

maison A&S

Gevrey-Chambertin En Billard

Planted in 1964 on deep clayey soil, the vineyard is located in Gevrey-Chambertin. The yield is 30 hectoliters per hectare.

The Gevrey-Chambertin grapes harvested on September 23, 2021, were whole-cluster fermented in stainless steel tanks, where we monitored the fermentation daily. We performed pump-overs or punch-downs, depending on the tasting. After 18 days of fermentation, we decided to remove the pomace and press it. The wine was then transferred to 228-liter barrels for aging. Throughout the aging process, we frequently tasted the wines. After 12 months, it was ready to be racked and placed in tanks for 2 months to harmonize and stabilize the barrels before bottling. No sulfites were added during vinification, only after malolactic fermentation and just before bottling.

