

Maison **AMBROISE**



Soil type: clay and limestone

Age of the vineyard: 40 years old

Grape variety: Aligoté

Mode of action: organic farming, certified by ECOCERT

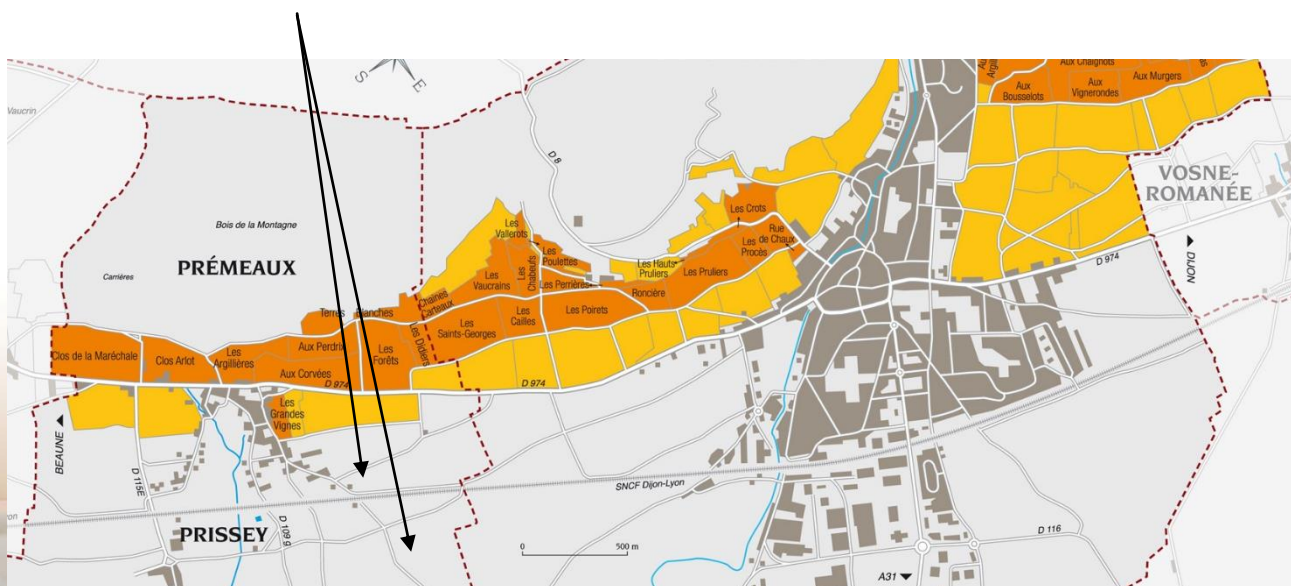
Yield: 50hl/ha

Winemaking: The grapes are harvested by hand. Then they are sorted and put in entire grape in winepress. The juice stay in tank for 24 to 48h for a natural cleaning, after the must is putted in oak barrel for the alcoholic fermentation. Then, the wine stay in oak (1 or 2 year old) during 10 month before bottling.

Tasting note: Its liveliness and its notes of citrus fruits will go well with grilled fish, seafoods or goat cheese.

It can be also drunk in the aperitif with cream of blackcurrant, either natural.

Temperature of service: 10-12 °C



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