

Maison AMBROISE



Soil type: Clay and Limestone

Age of the vineyard: 35 years old

Grape variety: Chardonnay

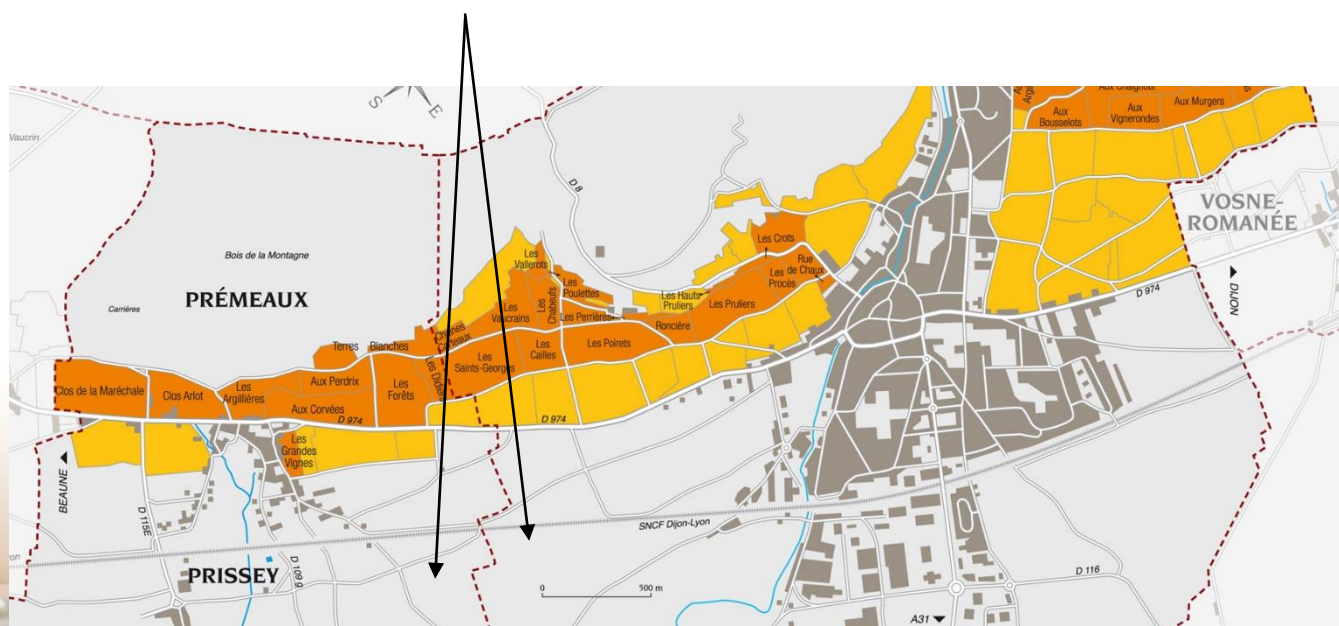
Mode of action: organic farming, certified by Ecocert

Yield: 40hl/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: a light golden color. You can find some white flowers and butter in the nose. An unctuous mouth with roundness. This wine goes with fish or seafood, onion pie or comté.

Temperature of service: 11-13



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