

Maison AMBROISE



Soil type: Located around 350 meters altitude, the soil is limestone with a lot of stone. The ground is quite rare compared to the coast.

Age of the vineyard: 20 years

Grape variety: Chardonnay

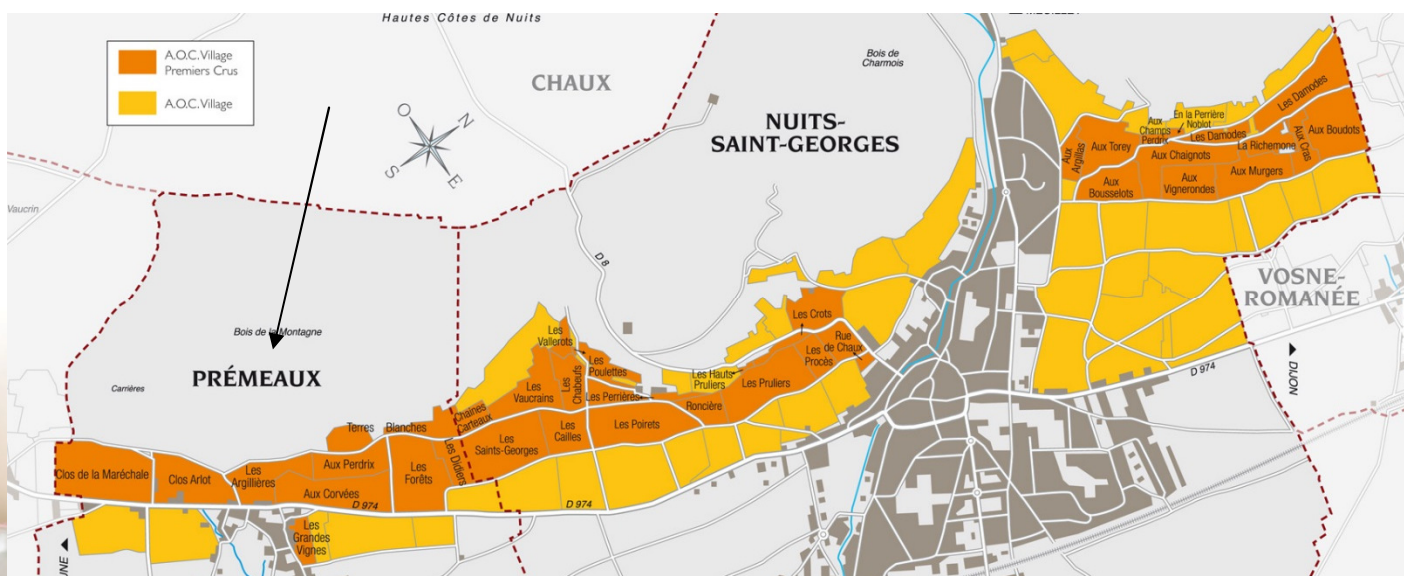
Mode of action: Organic farming certified by ECOCERT

Yield: 40hl/ha

Winemaking: The grapes are harvested by hand. Then they are sorted and put in entire grape in winepress. Their raids serve as a natural drain for the flow of juice. Then it let settle during 24/48 hours. After this period, the wine is put into barrels for the alcoholic fermentation 40% new oak the last part is 1 year old.

Tasting note: You will find toasty aromas, greedy, buttered, with touch of citrus and honey suckle. He can go with white meal or grilled fish.

Temperature of service: 10-13°C



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