

Maison AMBROISE



Soil type: Clay and limestone, exposition south. Parcel is located in the village of Ladoix-Serrigny

Age of the vineyard: 45 years

Grape variety: 100% pinot noir

Mode of action: Organic farming Certified by Ecocert

Yield: 35hl/ha

Winemaking: The grapes are harvested by hand in boxes of 25 kilos. Once in the winery, it is sorted and destemmed in 100%. The grapes are put into tanks for a period of 25-30 days. Once fermentation is complete, the wine stay in barrels (100% new) for aging during 18 months there are no fining or filtration.

Tasting note: The color is dark. This wine is robust and opulent, with a great aromatic complexity. You will find red fruits aromas. In mouth, the wine is strong, very fruity and slightly spicy. He can be drink with game or cheese like blue.

Temperature of service: 15-16°C

