

Maison **AMBROISE**



Eloïse is the name of the first Bertrand's granddaughter. At her birth, in 2007, he decided to dedicate to her a vintage, named "Lettre d'Eloïse".

Soil type: Limestone with some silt. Parcels are located around Premeaux-Prissey.

Age of the vineyard: 15 years

Grape variety: Chardonnay

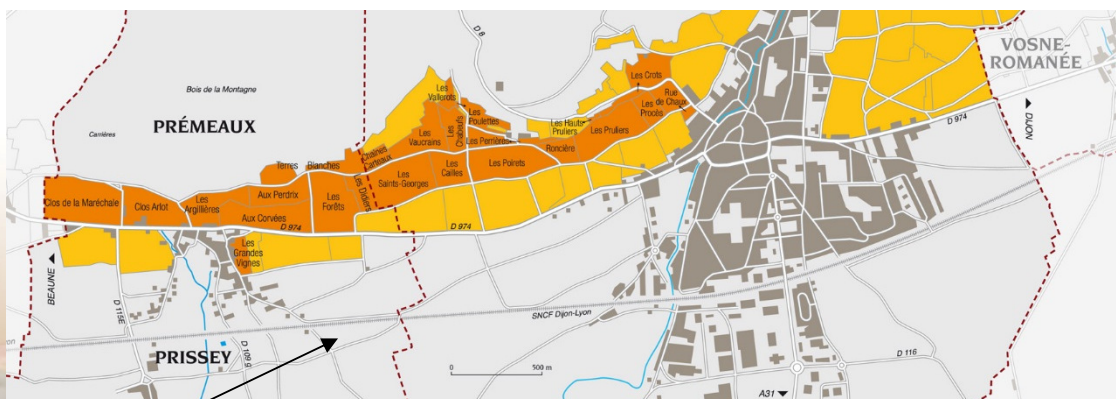
Mode of action: Organic farming, certified by ECOCERT

Yield: 40hl/ha

Winemaking: The grapes are harvested by hand. Then they are sorted and put in entire grape in winepress. 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: Lettre d'Eloïse is a wine of a good quality, showing citrus and acacia notes in abundance. A real roundness captures the freshness. You can drink this wine for the aperitif or to begin a diner , with delicatessen trade or grilled meat.

Temperature of service: 13-15°C



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