

# Maison AMBROISE



**Soil type:** Located around 260 meters altitude, with a southern exposure. The plot of Poruzots is located next to Meursault Genevrières. The soil is mainly composed of marl limestone.

**Age of the vineyard:** 15 years

**Grape variety:** Chardonnay

**Mode of action:** organic farming, ploughing green harvest, no use of chemicals.

**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 100% new oak the last part is 1 year old.

**Tasting note:** You will find roasted, greedy and buttered aromas, with points of citrus fruits and honeysuckle. It can go with white meats, or roasted fishes.

**Temperature of service:** 10-13 °C

