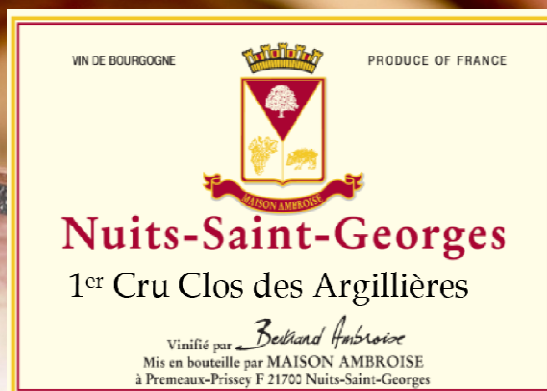


Maison AMBROISE



This name comes from the patois describing a soil with clay and sand.

Soil type: The parcel is located on the south part of Nuits-Saint-Georges. The exposition is south-east. The soil is limestone with a fraction of silt associated with coarse gravel.

Age of the vineyard: 60 years

Grape variety: 100% pinot noir

Mode of action: Organic farming.

Yield: 35hl/ha

Winemaking: The grapes are harvested by hand, in box of 25kg. Once at the winery, they are sorted and de-stemmed at 100%. During the vatting, an addition of dry ice is made to maintain the temperature relatively cold at the beginning of the fermentation. The fermentation last almost 30 days (maceration, fermentation and final maceration). Once the wine is made, it's put into barrels of 400L for a rising of almost 15 month, before bottling. Wine undergoes either fining or filtration.

Tasting note: The Premier Cru is characterized by the presence of red fruits, on the nose, moving towards touch of licorice and wood. He can age 10 years. Prefer red meat like a roast beef or braised meat.

Temperature of service: 15-16°C

