

# Maison AMBROISE



**Soil type:** The parcel is located in the south part of Nuits-Saint-Georges. The exposition is east. There is brown calcareous soil.

**Age of the vineyard:** 60 years

**Grape variety:** 100% pinot noir

**Mode of action:** Organic farming, use of non-chemicals products

**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%. The grapes are putted in vat during 25-30 days for the alcoholic fermentation. Then, the new wine stay in oak barrel (100% new) during 18 month. We don't make any fining or filtration.

**Tasting note:** This color is deep, aromas are much diversified, altering red fruits and stone fruits, with fine spices and licorice touch. The structure is solid and smooth: elegant and tempered by very fine tannins, with some severity at the end of the mouth. Let him aged some years, it will be very appropriate for this wine. Prefer meats like game with a lot of tastes, but also cheese like Epoisses or Langres

**Temperature of service:** 15-16°C

