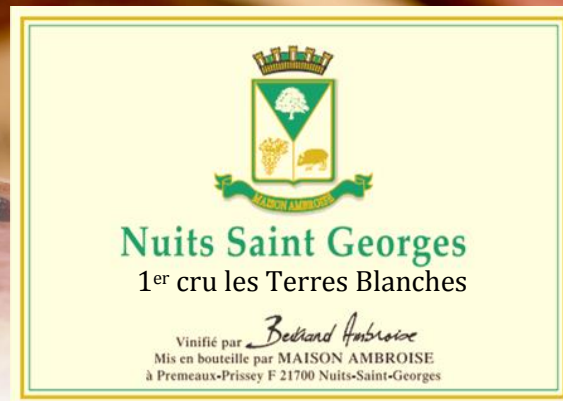


# Maison **AMBROISE**



**Soil type:** White Clay with soft limestone almost chalk

**Age of the vineyard:** 20 years

**Grape variety:** Chardonnay

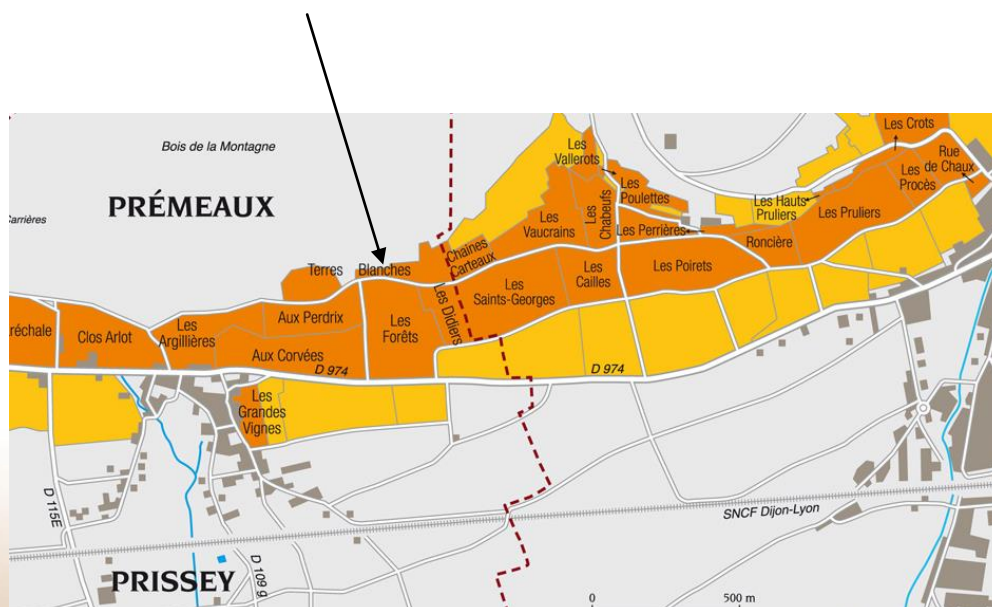
**Mode of action:** organic farming, certified by ecocert

**Yield:** 35 hl/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 notes:** the wine looks like the soil: powerful, given by the clay. You can find some exotic fruit flavors, white flowers aromas, acacia... you can choose some lobster, scallops or veal.

**Temperature of service:** 10-12 °C



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