Maison
AMBROISE

Soil type: Parcels are located in the south part of Nuits-Saint-Georges. The exposition is south/south-east. The soil is clay and limestone with some silt.

Age of the vineyard: 60 years

Grape variety: 100% pinot noir

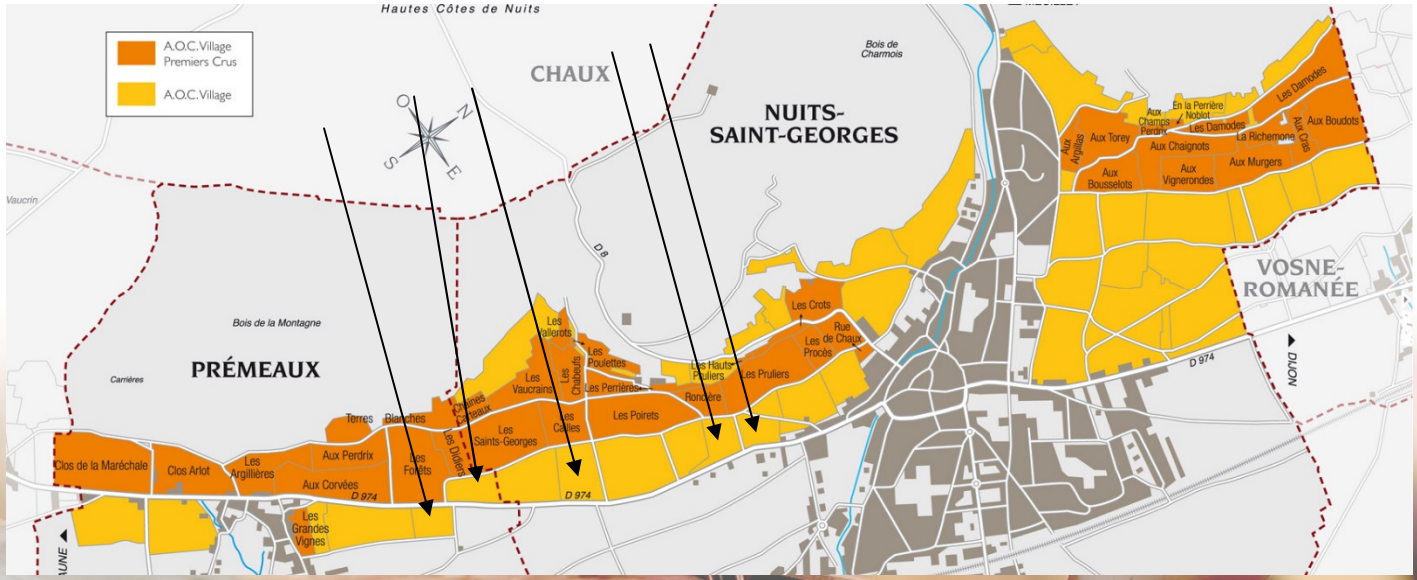
Mode of action: Organic farming certified by ECOCERT

Yield: 40hl/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 70% new during 12 month. We don't make any fining or filtration.

Tasting note: This wine, opulent and very expressive, reflects the character of wines of the "Côte de Nuits". Attractive but full character, you will find red fruits and ripe fruits, a little bit sweet. Spicy touch show his youth. With time, you will find truffle and wood aromas, characterizing of aging. Prefer meats like game with a lot of tastes, but also cheese like Epoisses or Langres.

Temperature of service: 15-16°C



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