

Warning: Object of class WP_Term could not be converted to int in </home/sc2malu8211/bertrandswines.com/wp-includes/taxonomy.php> on line 1116

Beaune Premier Cru "Les Tuvilains"

Maison Ambroise

Red Wine - Pinot noir

Clay-limestone soil, fairly deep, exposure: South-East

Vine age: 45 years.

The grapes are hand-harvested in 25-kilo crates. Once at the winery, they are 100% sorted and destemmed.

The grapes are placed in vats for a period of 25 to 30 days. Before alcoholic fermentation, we do one pump-over per day; once fermentation begins, we do one punch-down per day.

Once fermentation is complete, the wine is aged in 400-litre barrels (70% new, 30% one-wine barrels) for 15 months.

No filtration or fining.

