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.



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