

Bourgogne aligoté

Maison Ambroise

White Wine - Aligoté

Clay-limestone soil, 0.87 ha total surface. Sustainable and reasonable farming, HVE3 certified.

Vine age: 40 years.

The grapes are hand-harvested, then sorted and placed whole in the press. They are then transferred into tanks for 24 to 48 hours for natural settling. Alcoholic and malolactic fermentation takes place naturally in tank. No fining, just a light filtration. Ageing duration: 10 months.

