

Bourgogne Côte d'Or Chardonnay

Maison Ambroise

White Wine - Chardonnay

Located at the bottom of the slope, clay-limestone soil with a bit of silt.

Vine age: 40 years.

Sustainable and reasonable farming, HVE3 certified.

The grapes are hand-harvested, then sorted and pressed as whole clusters.

The juice is placed in tanks for a period of 24/48 hours for natural settling. The must is transferred to oak barrels (20% new and 1- and 2-year-old) for natural alcoholic and malolactic fermentation. The wine is aged for 10 months. No fining, but a light filtration.

Approximately 4000 bottles.

