Bourgogne Côte d’Or

Maison Ambroise

Red Wine - Pinot noir

Soil type: Clay-limestone, south / south-east exposure. The plots are located in the villages of Premeaux-Prissey and Nuits-Saint-Georges.
Vine age: 50 years
The grapes are hand-harvested in 25-kilo crates. Once at the winery, they are sorted and 100% destemmed. The grapes are then placed in vats for a period of 25 to 30 days.
Once fermentation is complete, the wine is aged in barrels (30% new) for 10 months.
No fining is carried out.



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