

# Bourgogne Hautes Côtes de Nuits

Maison Ambroise  
White Wine - Chardonnay

Located at 350m altitude, the soil is limestone with many stones. The topsoil is rather scarce compared to the Côte.

Vine age: 15 years

Sustainable and reasonable farming, HVE3 certified.

The grapes are hand-harvested, whole clusters are placed in the press. The stems are used as a natural drain for the juice. The juice is then placed into tanks for a period of 24 to 48 hours for natural settling; after this, the must is transferred to barrels — 40% new and the rest in one-wine barrels — for alcoholic fermentation. The wine is aged for 10 months.

