Bourgogne Vieilles Vignes

Maison Ambroise

Red Wine - Pinot noir



Farming method: Organic style, soil work, green harvesting, no use of chemical products.
Sustainable and reasonable farming, HVE3 certified.

Vine age: 80 years.
The grapes are hand-harvested and placed in 15-kilo crates. Once at the winery, they are 50% whole cluster, 50% 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 is complete, the wine is aged in barrels (30% new) for 10 months.

No filtration or fining.

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