Chassagne-Montrachet "La Gougeonne"

Maison Ambroise

White Wine - Chardonnay

Farming method: Organic style, soil work, green harvesting, no use of chemical products.
The grapes are hand-harvested and placed in 15-kilo crates, whole clusters are placed in the press.
The juice is then transferred into tanks for a period of 24 to 48 hours for natural settling; after this, the must is transferred to 100% new barrels for alcoholic fermentation.
The wine is aged for 18 months.
The wine undergoes no fining but a very light filtration.

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