

Côte de Nuits-Villages

Maison Ambroise

Red Wine - Pinot noir

Soil type: clay-limestone, brown, fairly stony

Vine age: 55 years

The grapes are hand-harvested in 25-kilo crates. Once at the winery, they are manually sorted and 100% destemmed. The grapes are placed in vat for a period of 25 days. We use indigenous yeasts; before fermentation, we do one pump-over per day; once fermentation begins, we do one punch-down per day. Once fermentation is complete, the wine is aged in 400-litre barrels (30% new, the rest 1- and 2-wine barrels) for 13 months.

