

Coteaux Bourguignons "Lettre d'Eloise"

Maison Ambroise

Red Wine

Soil type: Clay-limestone, south / south-east exposure. The plots are located in the villages of Premeaux-Prissey and Nuits-Saint-Georges.

Farming practices: Organic approach, soil tillage, green harvesting, no use of chemical products.

Sustainable and reasoned viticulture, HVE3 certified.

Vine age: 55 years

The grapes are hand-harvested and placed in 15-kilo crates. Once at the winery, they are sorted and 100% destemmed. The grapes are placed in vats for a period of 25 to 30 days. Indigenous yeasts are used; before fermentation we perform one pump-over per day, and once fermentation begins, one punch-down per day.

Once fermentation is complete, the wine is aged in barrels (30% new) for 10 months.

No fining or filtration.

