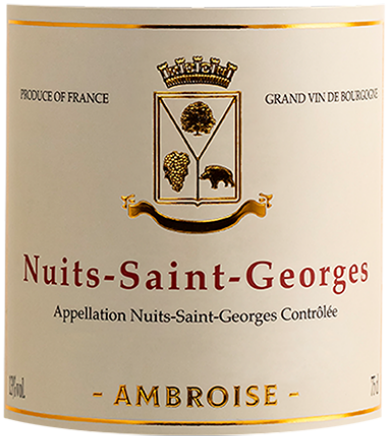
Nuits-Saint-Georges

Maison Ambroise

Red Wine - Pinot noir

Soil type: The plots are located in the southern part of Nuits-Saint-Georges. The exposure is south/south-east. The soil is clay-limestone with a presence of fine silts.
Vine age: 60 years
Farming practices: Organic approach, soil tillage, green harvesting, no use of chemical products.
Sustainable and reasoned viticulture, HVE3 certified.



The grapes are hand-harvested and placed in 15-kilo crates. Once at the winery, they are sorted and 100% destemmed. The grapes are then placed in vats for a 25-day maceration. Indigenous yeasts are used; before fermentation, one pump-over is done per day, and once fermentation begins, one punch-down per day. After fermentation, the wine is aged in 400-liter barrels (50% new – 50% one-wine) for 14 months.

No fining or filtration.

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