

Warning: Object of class WP_Term could not be converted to int in </home/sc2malu8211/bertrandswines.com/wp-includes/taxonomy.php> on line 1116

Nuits-Saint-Georges Premier Cru "En Rue de Chaux"

Maison Ambroise

Red Wine - Pinot noir

The plot is located in the southern part of Nuits Saint Georges. East-facing.

These are brown limestone soils.

Vine age: 70 years.

Farming method: Organic style, soil work, green harvesting, no use of chemical products.

Sustainable and reasonable farming, HVE3 certified.

The grapes are hand-harvested and placed in 15-kilo crates. Once at the winery, they are 100% sorted and destemmed.

The grapes are placed in vats for a period of 25 to 30 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 barrels (100% new) for 16 months.

No filtration or fining.

