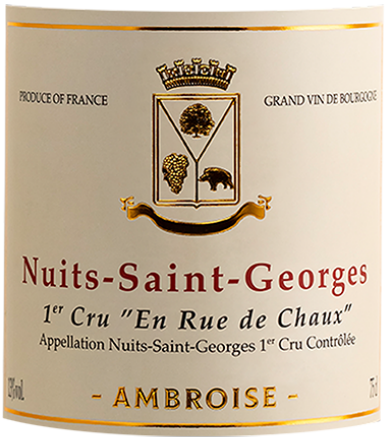
Nuits-Saint-Georges Premier Cru "En Rue de Chaux"

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.

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