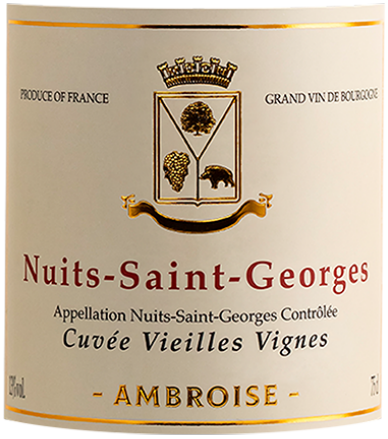
Nuits-Saint-Georges Vieilles Vignes

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: 80 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 50% are destemmed while 50% are kept as whole clusters. The grapes are then placed in vats for a maceration period of 25 to 30 days. 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 barrels (70% new oak) for 12 months.

No fining or filtration.

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