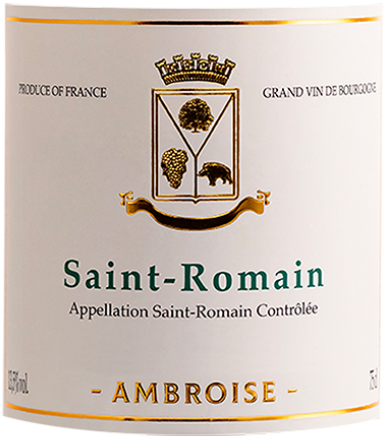
Saint-Romain

Maison Ambroise

White Wine - Chardonnay

Calcareous marl with clayey layers, perfectly suited for Chardonnay.
South-facing vineyard, at an altitude of around 300 meters.
Vine age: 20 years.
Sustainable and reasonable farming, HVE3 certified.
The grapes are hand-harvested, whole clusters are placed in the press. The juice is then transferred into tanks for a period of 24 to 48 hours for natural settling; after this, the must is transferred to barrels — 40% new and the rest in one-wine barrels — for alcoholic fermentation. The wine is aged for 10 months.

No fining or filtration.



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