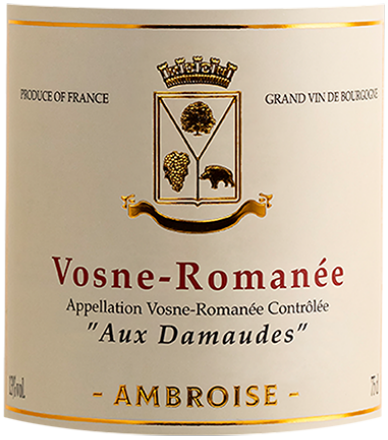
Vosne-Romanée "Aux Damodes"

Maison Ambroise

Red Wine - Pinot noir

Farming method: Organic style, soil work, green harvesting, no use of chemical products.
Sustainable and reasonable farming, HVE3 certified.

The plot is located on the edge of the Nuits Saint Georges appellation, right next to the Premier Cru “Les Damodes.”
Soil type: Limestone mixed with clay marl. West-facing
Vine age: 60 years
The grapes are hand-harvested 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 (70% new) for 15 months.
No filtration or fining.



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