

Veuve Ambal

Crémant de Bourgogne Brut, Cuvée Tradition



TASTING NOTE

Burgundian fizz, full of exotic fruit, balanced by a fresh wash of citrus; on the nose, the perfume of white flowers and a warm scent of fresh-baked pastries.

VITICULTURE

25 year old vines on clay and limestone soil. All the fruit is Hand-harvested to ensure the high quality this Champagne House is known for.

VINIFICATION

Harvests gently pressed using pneumatic presses. Only finest first presses selected for final blend. Malolactic fermentation is achieved in stainless steel tanks. Second fermentation in bottle with added yeast and sugar. Aged 12-18 months on lees.

FOOD MATCHING

Enjoy served as an apéritif, with hard cheeses or alongside creamy chicken dishes. Serve chilled 7-8°C.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (40%), Pinot Noir (40%), Aligoté (10%), Gamay (10%)
CLOSURE	Natural Cork
SKU CODE	G74761NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.1
TOTAL ACIDITY	4g/l Tartaric
RESIDUAL SUGAR	10g/l
SKU	G74761NV