

Veuve Ambal

Crémant de Bourgogne Brut, Grande Cuvée



FRANCE

BURGUNDY

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 years old vines. Yield : 10t/hect

VINIFICATION

Veuve Ambal has 230 hectares of vineyards in Burgundy and is one of the most pristine wineries in the region. 80% of the blend is Chardonnay and Pinot Noir, with some Gamay for body and Aligoté for freshness. Quality is ensured by hand-harvesting, pressing at a very low pressure, traditional method bottle fermentation and extra time on the lees.

FOOD MATCHING

Enjoy it with sushi, scallops, oysters, white fish or white meats.

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| SIZE | 75cl |
| VINTAGE | NV |
| ABV | 12% |
| GRAPE VARIETIES | Chardonnay (40%), Pinot Noir (40%), Aligoté (10%), Gamay (10%) |
| CLOSURE | Natural Cork |
| SKU CODE | A58761NV |
| EXPRESSION | Sparkling & Champagne |
| COUNTRY | France |
| REGION | Burgundy |
| ALLERGENS | Sulphur |
| CLOSURE | Natural Cork |
| PH | 3.1 |
| TOTAL ACIDITY | 6.36g/l Tartaric |
| RESIDUAL SUGAR | 10g/l |
| SKU | A58761NV |