Veuve Ambal

Crémant de Bourgogne Brut, Cuvée Excellence



WHITE CHAMPAGNE & SPARKLING

FRANCE

BURGUNDY

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (0%), Pinot Noir (0%)
CLOSURE	Natural Cork
SKU CODE	G86061AV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.1
RESIDUAL SUGAR	10g/l
SKU	G86061AV

TASTING NOTE

Fresh yet elegant Burgundian sparkling wine, aromatic with hazelnut and citrus and boasting a long, honeyed finish.

VITICULTURE

25 years old vines on clay and limestone soil. Hand-harvested.

VINIFICATION

Made from hand-harvested Pinot Noir, Chardonnay and a little Gamay, a pneumatic press is used to extract the must gently, with only the first pressings used, to create a wine of elegance and finesse. Fermentation takes place in stainless steel, before careful assemblage and a second fermentation in the bottle and ageing to develop richness and complexity.

FOOD MATCHING

It is well-suited to dishes such as farm-bred poultry, pike-perch fillets in cream sauce or even a spicy filet mignon of pork.