Veuve Ambal

Crémant de Bourgogne Brut, Cuvée Tradition



WHITE CHAMPAGNE & SPARKLING

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 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

Upon harvest reception, slow pressing is done using pneumatic presses. Only the first presses from top-quality batches are used in the final blend. Malolactic fermentation takes place in stainless steel tanks. A second fermentation occurs in bottle with added yeasts and sugar. Wines age on their lees for 12 to 18 months.

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