

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.

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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 | 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 |