Veuve Ambal

Crémant de Bourgogne Brut, Grande Cuvée



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 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 12 months on the lees.

FOOD MATCHING

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

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