



GRANDE CUVÉE BLANC BRUT

Crémant de Bourgogne

GRAPE VARIETIES

Our Grande Cuvée Brut Veuve Ambal is composed predominantly of Pinot Noir and Chardonnay, complemented by a touch of Aligoté and Gamay.

WINEMAKING

Upon reception of the harvest, which is carried out exclusively by hand, only the richer and more complex first presses are retained for this blend. The wine is then aged on racks for 12 to 18 months in our Burgundy cellars in order to impart aromatic intensity.



FOOD PAIRING

Enjoy served as an apéritif, with hard cheeses or alongside creamy chicken dishes. Serve chilled 7-8°C.

AROMAS & FLAVORS

The delicate sparkle of this Crémant de Bourgogne is emphasised by its golden yellow hue and fine bubbles. The harmonious and fruity palate reveals notes of exotic fruits.



White flowers



Lychee



Lemon



Citrus

A CONSTANTLY IMPROVED QUALITY

www.veuveambal.com