



VEUVE AMBAL
DEPUIS 1898

Traditional Method ROSE

TERROIR

Vineyard : A 25 years old plantation. Located in high altitude. Vines are prematurely harvested then, grapes keep the freshness and the characteristics adapted to sparkling wines

Geology : Clay-limestone soil.

ELABORATION

Elaboration : Traditional Method

Vinification : After the pressing, grapes musts are cleaned out and prepared under cold conditions for 24 hours. The fermentation takes place in low-temperature condition. For a more intense freshness, the malolactic fermentation is not realized. Wines are then taken away and raised on fine dregs, before being stuck and filtered to prepare them for the second fermentation.

Second fermentation and ageing : We stabilize wines by cold process to avoid any tartaric haste. The second fermentation is generated by the addition of yeasts and sugar inside the bottle. The Wines are then aged on their lees for 1 year in our temperature-controlled cellars.

AROMAS AND FLAVORS

Tasting : Fruity notes of red fruits liquor and lemon. Generous and well-balanced mouth.

Food And wine pairing : Aperitifs or milky red berries desserts.



TECHNICAL DATA

Dosage : 12 g/L of sugar
Capacity : 75cl

Alcohol by volume : 11.5%
Allergens : Contains sulfites.

Pressure : 5.5 bars

Acidity : Between 3.5 and 4.5g/l H₂ SO₄

LOGISTICAL DATA

Bottle Barcod : 3 299 641 00 2017

Diameter: 86 mm

Gross weight: 1.52 kg

Net weight : 0.775 kg

Case Barcod : 3 299 641 11 3997

Number of bottles /cases : 6 vertical bottles

weight/cases: 10kg

Pallet Informations : Europe Pallet of 570 bottles (180cm, 942kg, 5 levels of 19 cases)

VMF Pallet of 630 bottles (180cm, 1038kg, 5 levels of 21 cases)