



VEUVE AMBAL

DEPUIS 1898

Crémant de Bourgogne AOC Grande Cuvée Brut



Tasting

The Crémant de Bourgogne Grande Cuvée Brut by Veuve Ambal originates in the land of Burgundy, the beating heart of French winemaking.

It consists of a blend of different grapes: Pinot Nero, Chardonnay, Gamay and Aligoté. The harvest is made strictly by hand, thus making a selection of the best grapes in the field. The vinification proceeds with a soft pressing, alcoholic fermentation and a refinement of the Grande Cuvée that varies from 12 to 18 months.

At the sight it is an intense straw yellow, which turns on golden tones. The bouquet plays on a wealth of hints of bakery, among which the brioche and butter stand out, on a delicate floral background. The taste emerges an exotic fruity tone, inserted in a fresh and savory sip, animated by a good structure. It persists long with a fine and elegant memory.

Excellent with fat cheeses, grilled white meats, risottos, and fish.

Origin	France, Burgundy
Vine	Pinot Noir, Chardonnay, Allgote, Gemay
Format	0.55 L
Aromas	White Flowers, Brioche Bread
Alcohol Grade	12%
Temperature	4-6°C