



VEUVE AMBAL

DEPUIS 1898

Crémant de Bourgogne AOC Grande Cuvée Brut Rosé



Tasting

The Crémant de Bourgogne Grande Cuvée Brut Rosé by Veuve Ambal originates in Burgundy, in central-eastern France.

It consists of three different grape varieties: Pinot Noir, Gamay and a small portion of Chardonnay. The harvest is done manually, so as to allow a selection of the best bunches already in the field. The vinification starts with a light pressing and ends with a period of aging ranging from 12 to 15 months.

At the sight it shows a beautiful intense pink color, enlivened by a fine and persistent perlage. The scent is a fruity red fan, which is articulated in flavors of raspberry, currants and berries, on a floral background that resembles the rose. The taste is balanced, with a fine sapid vein and a lively freshness, integrated with a slightly tannic perception. It closes with an elegant persistence.

Ideal to accompany a grilled meat, roast, or fish.

Origin	France, Bergundy
Vine	Pinot Nero, Gamay, Chardonnay
Format	0.75 L
Aromas	Red Fruit, berries, rose
Alcohol Grade	12%
Temperature	6-8 ° C