



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

VEUVE AMBAL

AOP Crémant de Bourgogne
White



PRESENTATION

Founded in 1898, Maison Veuve Ambal is today the leader in Crémants de Bourgogne. Its expertise is based on ancestral know-how and a constant quest for perfection. The estate produces its crémants using the traditional method, with prolonged aging on laths to develop remarkable aromatic complexity. The blends are carefully dosed to preserve the finesse and freshness of the bubbles. Our signature: recognized excellence in the production of Crémants de Bourgogne, combining tradition and modernity.

VARIETALS

Pinot Noir, Gamay, Chardonnay, Aligoté

TERROIR

The soils are clay-limestone.

HARVEST

The grapes are harvested by hand.

WINEMAKING

Only the first pressings are kept, as they are richer and more complex.

AGEING

The wine is then aged on laths for 12 to 18 months.

SERVING

Serving Temperature: 8 to 12°C

AGEING POTENTIAL

Enjoy all year long

TASTING

This Crémant de Bourgogne reveals a golden yellow robe and light bubbles, highlighting the finesse of its effervescence. Its fruit-forward character with exotic notes brings a delightful sense of harmony.

FOOD PAIRINGS

Perfect with poultry confit accompanied by pears and dried fruits, seared scallops, or freshwater fish. It also complements all desserts beautifully.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.