



VEUVE AMBAL

AOP Crémant de Bourgogne

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

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

Chardonnay, Aligoté

TERROIR

The soils are composed of clay-limestone.

HARVEST

The grapes are harvested by hand.

WINEMAKING

In the cellar, pressing is done slowly to respect the integrity of the fruit. Only the first pressings from our finest cuvées are selected to produce the best base wines. We maintain full control over quality by vinifying all our wines ourselves.

AGEING

This cuvée stands out by its lack of dosage in the expedition liqueur, giving it a truly "Nature" profile.

SERVING

Serving Temperature: 8 to 12°C

AGEING POTENTIAL

Enjoy all year long

TASTING

This Crémant de Bourgogne opens with floral and brioche notes on the nose. These aromas carry through to the palate, offering perfect harmony and elegance.

FOOD PAIRINGS

The delicate bubbles of this cuvée enhance the finesse of premium fish such as John Dory, sea bream, or wild sea bass. Its freshness also makes it an excellent choice as an aperitif.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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