



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

VEUVE AMBAL

AOP Crémant de Bourgogne
Rosé



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

TERROIR

The soils are clay-limestone.

HARVEST

The grapes are harvested by hand.

WINEMAKING

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

AGEING

La Grande Cuvée Rosé is aged on laths for 12 to 15 months to develop the most intense aromas.

SERVING

Serving Temperature: 8 to 12°C

AGEING POTENTIAL

Enjoy all year long

TASTING

Elegant bubbles and a pleasant mouthfeel with fresh red fruit notes. No vinous character.

FOOD PAIRINGS

Its delicate rosé profile makes a perfect match for the bold flavors of grilled meats at a barbecue.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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