



# VEUVE AMBAL

## BLANC DE BLANCS METHODE TRADITIONNELLE CARTE OR DEMI SEC VEUVE AMBAL



### GRAPE VARIETIES

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□ Carte Or' blanc de blanc demi-sec is achieved by blending exclusively white grape varieties.

This quality sparkling wine is made using the traditional method, which guarantees perfect quality.

It is aged in the bottle for a minimum of 9 months which enables it to acquire finesse and a good length.

### COMMENTARIES BY OUR OENOLOGIST

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□ Carte Or' blanc de blanc, is yellow-green in color with magnificent tints of gold and fine bubbles.

### TASTING

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Ideal with a dessert, this sparkling white demi-sec will reveal its full flavor when served at 6° - 8°C.