



CUVÉE MARIE AMBAL

Crémant de Bourgogne

GRAPE VARIETIES

Consistent with the most renowned French sparkling wines, the Cuvée Marie Ambal Brut is made from a blend of Pinot Noir and Chardonnay

WINEMAKING

This is one of the Veuve Ambal's flagship wines and the embodiment of an exceptional Crémant de Bourgogne. After manual harvesting and gentle pressing, only the first presses of our highest quality batches are selected for the final blend. This wine is aged on racks for 36 months in our Burgundy cellars in order for its aromas to intensify. We carry out all stages of the winemaking process in order to achieve a pale golden hue with delicate strands of fine yet dense bubbles, the sign of an exceptional quality Crémant.

AROMAS & FLAVORS

Its complex nose discloses floral and fruity notes such as pink grapefruit. The palate is well-balanced and persistent, the sign of an outstanding wine. It can be aged for 3 to 5 years. After a few years in the cellar, the Cuvée Marie Ambal will develop more intense notes of fig and brioche.

FOOD PAIRING

This is the perfect choice for moments of sharing and complicity. Enjoy served alongside veal chops in a creamy sauce or to complement a 24-month matured Comté cheese.



Nuts



Brioche



Grapefruit

A CONSTANTLY IMPROVED QUALITY

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