

## FÛT DE CHÊNE

Crémant de Bourgogne

### GRAPE VARIETIES

80% Chardonnay for structure and 20% to add fruit and roundness.

### WINEMAKING

The Chardonnay is aged in oak barrels once the alcoholic fermentation is complete. The malolactic fermentation takes place in 2 to 3-wine barrels. The blend is then aged for a year on fine lees. The oaked Chardonnay counts for less than 50% of the final blend in order for the oak to remain discreet and delicate.

### FOOD PAIRING

This powerful, oak-aged wine is the ideal choice for a veal blanquette or creamy poultry dishes. Served chilled at 7-8°C.

### AROMAS & FLAVORS

This specialist Crémant de Bourgogne will take you by surprise with its buttery nose offering notes of crème caramel and quince jelly. The luxurious palate is characterised by its aromatic complexity. An explosion of tertiary aromas, roasted hazelnuts and toasty notes combine harmoniously with a hint of spice and the freshness of the Chardonnay.



Quince jam



Soft spices



Nuts



Wood

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