

GRANDE CUVÉE ROSÉ

Crémant de Bourgogne

GRAPE VARIETIES

Pinot Noir, Gamay and a touch of Chardonnay are blended together in order to obtain a base wine in the style of France's most reputed sparkling wine producers.

WINEMAKING

Harvesting is carried out manually and followed by gentle pressing in order to respect the fruit. We then select the first press of our best batches to obtain the highest quality base wines. We retain full control over quality by vinifying all of our wines ourselves. In order to produce expressive Crémants de Bourgogne, we add a 13g/l sugar dosage. Our Grande Cuvée Rosé is aged on racks for 12 to 15 months in order for its aromas to intensify.

AROMAS & FLAVORS

Pale pink in colour and characterised by aromas of red fruits such as raspberry and redcurrant.

FOOD PAIRING

Its delicate pink hue makes it the perfect match for barbecued red meats.



Strawberry



Gooseberries



Raspberry

A CONSTANTLY IMPROVED QUALITY

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