

GRANDE CÔTE

Crémant de Bourgogne

GRAPE VARIETIES

A blend of Pinot Noir and Chardonnay

WINEMAKING

Situated in the Châtillonnais region, the south/south-east facing Grande Côte vineyards enjoy good sunshine in summer and autumn which ensure optimum ripeness levels in the grapes. Vines are planted in limestone soils which lend the wine its subtle, mineral and complex character. The wine is aged on racks for 22 months in our Burgundy cellars.



FOOD PAIRING

The Cuvée Domaine de La Grande Côte makes an excellent choice for an apéritif, served with crudités and vegetable crisps.

AROMAS & FLAVORS

It has a deep, clear golden hue. The nose develops notes of honey, quince jam and candied citrus fruits. The palate is smooth, fresh and delicate.



Quince jam



Honey



Mineral



Citrus

A CONSTANTLY IMPROVED QUALITY

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