

LA VIGNE AU ROY

Crémant de Bourgogne

GRAPE VARIETIES

The Pinot Noir and Chardonnay varietals used to produce this blend come from the Hautes Côtes de Nuits vineyards on the Bévry hillsides.

WINEMAKING

The Domaine de la Vigne au Roy covers 36 hectares of land. The hillside vineyards lie at an altitude of 480 metres which ensures remarkable freshness in the wines produced here. Harvesting is carried out manually and followed by gentle pressing in our cellars 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. The wine is aged on racks for 22 months in our Burgundy cellars in order for its aromas to intensify.

AROMAS & FLAVORS

This wine displays a light, fleshy yellow hue and delicate strands of dense bubbles. The nose is ripe and expressive with aromas of white flowers and acacia. The palate is well-balanced and vinous with lingering notes of boiled sweets

FOOD PAIRING

Enjoy served with scallops in white butter sauce. We advise you to serve this wine between 7 and 8°C



Acacia flowers



White flowers



Candy

A CONSTANTLY IMPROVED QUALITY

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