

ORGANIC

Crémant de Bourgogne

GRAPE VARIETIES

Pinot Noir, Chardonnay and Aligoté are blended together to create this authentic Organic Crémant de Bourgogne. •

WINEMAKING

This Crémant de Bourgogne is made using organically grown grapes in accordance with organic cultivation requirements. Harvesting is carried out by hand and followed by gentle pressing in order to extract the highest quality juices. Only the first press of our best quality batches are selected. The wines are then aged on racks for 24 to 36 months in our Burgundy cellars in order to impart intense aromas.

AROMAS & FLAVORS

This Organic Crémant de Bourgogne develops rich notes of brioche and fresh butter. The palate reveals fresh fruit aromas, apricot and peach. The finish is light and smooth.

FOOD PAIRING

This wine is the ideal choice for an apéritif and brings a nice touch of freshness to fresh, crunchy vegetable dishes.



Brioche



Apricot



Peach

A CONSTANTLY IMPROVED QUALITY

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