

MILLÉSIMÉ

Crémant de Bourgogne

GRAPE VARIETIES

This blend is made from Burgundy's four renowned grape varieties: Pinot Noir, Chardonnay, Aligoté and Gamay

WINEMAKING

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. This vintage Crémant is made exclusively from grapes harvested in 2013 and is left to age in our cellars for 12 to 18 months.

AROMAS & FLAVORS

The rich palate exudes notes of yellow fruits such as peach combined with a touch of honey. The 2013 vintage is characterised by vanilla, freshly baked pastries and yellow fruits such as peach and plum.

FOOD PAIRING

This powerful Crémant de Bourgogne goes exceptionally well with farm-bred capon or poultry with morel mushrooms.



Viennese pastries



Vanilla



Yellow peach



Honey

A CONSTANTLY IMPROVED QUALITY

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