

Ambassadeur

THE AMBASSADORS



- Fruity
- Fresh
- Well balanced



BLENDING

70% PINOT NOIR 30% CHARDONNAY

DESCRIPTION

AGING : 22 months on lees

OENOLOGY

- 20 % reserved wine
- First press only
- Tangential filtration
- Alcoholic & malolactic fermentation at 16° & 18° in thermoregulated vats.

TERROIR

Côte des Bar mainly

DOSAGE BRUT : 9 G/L **SERVICE** : 8 - 10°C

AROMAS



ACACIA



PEACH



ABRICOT

PAIRING



A LIGHT
APERITIF



TAPAS



MANGO
CEVICHE

THE EYE

A pretty pale golden-yellow rippling with fine, persistent bubbles. Bright, luminous and limpid.

THE NOSE

The nose evokes happiness - a lively alliance of delicious floral and fruity notes, of acacia, hawthorn, peach, pear and apricot.

THE MOUTH

The taste is pleasant and refreshing with a nice balance of acidity and maturity. The same fruit components and deliciousness of the nose are found again on the palate, with toasted and spicy notes.

