

Ambeloui Ann Reserve

Degorged in 2006. Full bodied and characteristic of classical champagne. 50% barrel fermented. 5 years on lees. Fine mousse

variety : |

winery : Ambeloui Wine Cellar

winemaker : Nick Christodoulou

wine of origin : Coastal

analysis : **alc** : 12.6 % vol **rs** : 8.5 g/l **pH** : 3.16 **ta** : 5.85 g/l

type : Sparkling **style** : Very Dry **body** : Full