

## Ambeloui Nicholas 2003 MCC

Degorged in 2006. Full bodied and characteristic of classical champagne. 3 years on the lees. Fine mousse

**variety** : |

**winery** : Ambeloui Wine Cellar

**winemaker** : Nick Christodoulou

**wine of origin** : Coastal

**analysis** : **alc** : 12 % vol **rs** : 10 g/l **pH** : 3.1

**type** : Sparkling **style** : Very Dry