



CHAMPAGNE
Charles Heston

L'AMBASSADRICE
Grace & Intensity

Cuvée L'AMBASSADRICE is a blend of 50% Chardonnay and 50% Pinot Noir, distinguished by its finesse and gracefulness.



WINEMAKING

Hand-harvested

Alcoholic fermentation in temperature-controlled stainless steel tanks

Malolactic fermentation

Dosage 6 g/l

Aging: 24 months minimum on laths in our Pouillon cellars

TASTING NOTES

Beautiful pale yellow hue with golden highlights and an effervescence of fine, dynamic bubbles for this Champagne. A graceful and delicate nose with a rich aromatic palette dominated by chardonnay first reveals lemony and mineral notes, then evolves into the fruity generosity of pinot noir. The aromatic complexity on the palate is incredibly rich, ripe white fruits and fresh red berries. A graceful acidic structure leads to a lingering length.

« SOMEWHERE BETWEEN SAND AND CLAY, CHARDONNAY AND PINOT NOIR PAY TRIBUTE TO GRACEFULNESS »



This champagne is perfect for scallops flambéed with cognac.

CAVEAU DE VENTE - BAR À CHAMPAGNE

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