



# Ambriel Classic MV

White | England | West Sussex | Sparkling

CODE: OFFSPE03

**Buy 6 bottles from each winery to get free delivery**

Very pale with a nose of fresh white flowers, some brioche notes, bright and leafy, leading to a richer yet taut palate of white flowers, citrus fruits, red apples and a lovely, long, lightly toasted finish. And a newly announced Gold Medal (95 points) from Decanter; vindication indeed.

*52% Pinot Noir, 48% Chardonnay.*

*Based on the 2016 vintage; 52% Pinot Noir, 48% Chardonnay, disgorged September 2025.*

**Tasting Notes**

Based near Pulborough on a seam of greensand, Ambriel is owned and managed by Charles and Wendy Outhwaite KC. They planted their first vines in 2008, using the classic Champagne varieties of Chardonnay, Pinot Noir and Pinot Meunier, and practise long bottle aging prior to release which brings complexity and depth to their wines. A visit to Ambriel is nothing short of enlightening – Wendy and Charles are incredibly open about the trials, tribulations and jubilations of making wine in Sussex, from the vagaries of the English weather right down to the miniature sheep they use to keep the vineyards neat and tidy.

| 75cl Bottle | Case (6 bottles) |
|-------------|------------------|
| £29.95      | £179.71          |