

# Meyer-Fonné

*Reisling from Alsace, France*

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A 2019 white Reisling from Alsace, France. Meyer Fonné is known for their emphasis on tradition and respect for *terrior*. This wine has palate notes of citrus, white peach, and pear. It is juicy, crisp, and elegant.

*\*terrior: environmental conditions that impact growth, flavor, and aroma*

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# Bluebird Cuvée

*Sparkling Wine from Willamette Valley, Oregon, USA*

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The mouthful is bright and vibrant with notes of lime zest and aromatics of apple blossom and white peach. Dry and crisp with a lingering mineral flavor, it is a vibrant wine that dances on the palate.

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# Villa Sparina

*Red Wine from Piedmont, Italy*

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A characterful red wine with dark-berry, asphalt, and slate aromas and flavors. Full bodied with strong fruity notes and a long flavorful finish, this smooth wine is a perfect combination with our Frangipane tarts.

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# Moulin-A-Vent

*Red Wine from Beaujolais, France*

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Bursting with aromas of cherries, cassis, sweet spices, rose petals, and orange rind, this wine is a medium-full body, rich and concentrated. It's remarkably elegant with a seamless charming profile.

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# Clos du Gaimont

*Chenin-Blanc from Vouvray, Loire Valley, France*

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A 100% Chenin-Blanc white from Vouvrey, Loire Valley, this wine has a floral aroma of acacias and fresh fruit, with palate notes of green apples and citrus. A very light wine, easy to drink.

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# Chateau de Trinquedel

*Rose from Rhone Valley, France*

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This raspberry-pink wine has an expressive nose with notes of little red berries. On the palate the wine is very balanced with abundant notes of wild strawberry, cherries, and black peppercorn.

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# Emotions

*Dessert Wine from Bordeaux, France*

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A sweet white wine made from Semillon grapes with Sauvignon Blanc and Muscadel. It is rich-bodied, with aromas of lemon and honeysuckle and flavors of fruit cake, baked apple, and honey. An ideal apertif!

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# Viognier

*Viognir from Rhone Valley, France*

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This white wine has a full-bodied and well structured taste, with a well-balanced acidity. The bouquet reveals scents of mango and apricot, with a mineral finish. Perfect as an aperitif.

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# Chateau Prieure de Blaignan

*“Medoc” from Bordeaux, France*

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This red wine has a fruity aroma, with flavors of black-currant, cassis, and fine spices. The palate consists of wild berries with a discreet mocha finish. A perfect pair for chocolate or charcuterie!

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# Dough

*Cabernet Sauvignon from California, USA*

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This expressive red wine draws fruity flavors while providing elegant depth, with aromas of black cherry, blackberry, brown sugar, and coffee. The palate is rich with plum, blueberry, and licorice.

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# 1818 Champagne

*Champagne from Champagne, France*

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This champagne has notes of butter, plums, and dried fruit, and a palate of white peach, citrus, and pepper. A perfect wine for any celebration, especially when paired with our Ambrosia flourless chocolate cake!

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