



Vitteaut-Alberti

DEPUIS 1951

CRÉMANT DE BOURGOGNE

Blanc Brut



Grape varieties

Crémant de Bourgogne Blanc Vitteaut-Alberti is a blend of grapes coming from the Côte Chalonnaise, Côte de Beaune and Maranges :

- Chardonnay
- Pinot Noir
- Aligoté
- Gamay

Southeast exposure.
Limestone clay soil.

Ageing

The Crémant de Bourgogne develops all its aromas and acquires its typicity thanks to an ageing between 18 to 24 months in bottle.

Vinification

Maison Vitteaut-Alberti vinifies its Crémant de Bourgogne Blanc Brut in the "méthode traditionnelle" :

- Manual harvesting
- Malolactic fermentation is 100 % fulfilled

Tasting

This Crémant de Bourgogne reveals a brilliant pale gold hue, with fine, satiny bubbles.

The nose is fruity and floral.

The palate is at the same time light and full, wine-rich and subtle. A successful marriage for this Crémant de Bourgogne Blanc, harmonizing the finesse of Chardonnay, the wine fruit of Pinot Noir/Gamay and the liveliness of Aligoté.

Food Pairing

Ideal as an aperitif or with dessert, it can also accompany white meats and poultry.

