



*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.

