



Vitteaut-Alberti

DEPUIS 1951

CRÉMANT DE BOURGOGNE

Blanc de Noirs Brut



Grape varieties

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

- Pinot Noir
- 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 de Noirs in the "méthode traditionnelle" :

- Manual harvesting
- Pneumatic presses of 50hl capacity with controlled, progressive increases in pressure
- Musts fined and settled out over 24 hours
- Fermentation stimulated with selected yeasts
- Vinification in stainless steel vats thermo-regulated at 20°C
- In-bottle effervescent bubble creation (méthode traditionnelle) and ageing in air-conditioned cellar at 15°C

Tasting

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

The nose is powerfull and refined with a palate of yellow fruits. We can find richness of the mirabelle and freshness of white peach at the end.

Finally, the mouth is silky between gluttony and elegance of Pinot Noir and Gamay.

This Cuvée associate fruit and freshness characteristic of the Crémant de Bourgogne Vitteaut-Alberti.

Food Pairing

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

