



Vitteaut-Alberti

DEPUIS 1951

SPECIAL CUVÉES

Cuvée Cachemire (Épuisée)



Grape varieties

The Cuvée Cachemire is a blend of a selection of Chardonnay, the House's favourite grape variety, Vintage 2015 and Vintage 2012.

Ageing

Maturing La Cuvée Cachemire, benefits from a 30-month bottling period, which completes the development of its specific aromas.

Vinification

Pressing:

Only the first 75% of the juices extracted during pressing were retained and obtained by gentle and progressive pressing.

Specific dosage:

Cuvée Cachemire owes its style to the contribution of an original aroma thanks to the work of its expedition liqueur. The liqueur is prepared with a 100% Chardonnay Millésime 2012 reserve wine. This wine has been strictly selected from several bottled and aged vintages.

The maturing process thus provides a range of aromas allowing a refined final touch, giving character and a strong identity to this special vintage.





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Tasting

Natural cashmere, chic and refined, with a unique second skin sensation, envelops us in its lightness and ultra softness.

Cuvée Cachemire in its bright pale yellow colour, adorned with fine bubbles, covers us with a soft sensation of warmth.

The first olfactory emotion reveals aromas of William honeyed pears, revealing very slight notes of toasted bread.

The second, gustatory, begins with a hint of liveliness and gives way to the smoothness of the slightly caramelized apricots, revealing all the strength and structure of the blend.

The harmony between the lightness and sweetness of the 2015 vintage wines and the warmth of the 2012 selection expresses this unique pleasure of Kashmir between refinement and voluptuousness.

Food Pairing

Perfect to enhance your foies gras, poultry, rich and refined holiday meals, but also more surprising to try with comté cheese!

