



Vitteaut-Alberti

DEPUIS 1951

SPECIAL CUVÉES

Blanc Brut Bio - Certifié par FR-BIO-01



Grape varieties

The Crémant de Bourgogne Blanc Bio Vitteaut-Alberti is a blend of grapes from plots conducted in organic agriculture

:

- Pinot Noir
- Chardonnay
- Gamay

Ageing

This Crémant de Bourgogne Blanc Bio develops all its aromas and acquires its typicity thanks to an ageing between 16 to 18 months in bottle.

Vinification

Vitteaut-Alberti vinifies the Crémant de Bourgogne Blanc Bio according to the Traditional method, and according to an organic vinification process certified by Ecocert:

- Manual harvesting
- Malolactic fermentation is 100 % fulfilled

Tasting

This Crémant de Bourgogne with its crystalline pale gold colour reveals a delicate string of fine bubbles.

The very fresh, slightly perry nose allows the freshness of the granny apple to express itself.

Silky mouth-feel, slightly stewed it gives a feeling of liquorice with a nice length on the finish.

Fresh and fleshy this Crémant de Bourgogne Blanc Bio offers an authentic and new pleasure.

Food Pairing

Pairing with nibbles or starters, it enhances foie gras.

It perfectly pairs with sweet and salty dishes, sweet potatoes and carrots.

It can be paired with desserts such as yellow fruits tarts.

