



Vitteaut-Alberti

DEPUIS 1951

CRÉMANT DE BOURGOGNE

Blanc de Blancs brut



Grape varieties

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

- Chardonnay
- Aligoté

Southeast exposure.
Limestone clay soil.

Ageing

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

Vinification

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

- Manual harvesting
- Malolactic fermentation is 100 % fulfilled

Tasting

This Crémant de Bourgogne with its brilliant gold hue, reveals a fine stream of delicate bubbles.

The nose is subtle with citreous and floral notes.

The palate finds its balance between citrus-dominant vivacity and the finesse of pear aromas. Lovely length, very lightly honeyed and toasty.

The purity of the mineral freshness of a Blanc de Blancs Crémant de Bourgogne, with an elegant and persistent finish.

Food Pairing

Very fine and delicate as an aperitif, it goes well with seafood, shellfish and sushis.

