



Vitteaut-Alberti

DEPUIS 1951

SPECIAL CUVÉES

Cuvée Gérard



Grape varieties

The Crémant de Bourgogne "Cuvée Spéciale Gérard" is a blend of a strict selection of Chardonnay, Aligoté and Pinot Noir grapes coming from the Côte Chalonnaise and Côte de Beaune :

- Pinot Noir
- Aligoté
- Chardonnay

Southeast exposure.
Limestone clay soil.

Ageing

Partially vinified in oak barrels before being blended.
This Crémant de Bourgogne develops all its aromas and acquires its typicity thanks to an ageing between 24 to 36 months in bottle.

Vinification

Maison Vitteaut-Alberti vinifies its Crémant de Bourgogne "Cuvée Spéciale Gérard" in the "méthode traditionnelle" :

- Manual harvesting
- Malolactic fermentation is 100 % fulfilled

Tasting

With an intense gold, the foam makes its fine and let's dance bubbles.

The appetizing nose affirms masculinity and intensity.

Woody, with delicate notes of orange blossom. This Crémant de Bourgogne smells notes of orange jam.

The palate is clean, lively and very fresh in the attack, giving way to vinosity.

Notes of fruits bring warmth. Fresh and full of character, affirms the power of the Cuvée and its typicity.

Food Pairing

Cuvée Gérard paires your fish, roast meats and cheese with character.

