



*Vitteaut-Alberti*

DEPUIS 1951

SPECIAL CUVÉES

## Cuvée Soie



### Grape varieties

Crémant de Bourgogne « Cuvée Soie » is a blend of a strict selection of Pinot Noir (60%) and Aligoté (40%), vintage 2019.

### Ageing

This Crémant de Bourgogne develops all its aromas and acquires its typicity thanks to a 30-month aging in bottles.

### Vinification

Maison Vitteaut-Alberti vinifies its Crémant de Bourgogne "Cuvée Soie" by using the "méthode traditionnelle":

- pneumatic press of 50hl capacity, with controlled and progressive increases in pressure
- musts withdrawn in stainless steel tank and settled out for more than 24 hours
- fermentation stimulated with selected Champagne-style yeasts
- vinification in thermo-regulated vats, at 20°C
- bottle-fermented sparkling wine and aging in temperature-controlled cellar at 15°C.

### Tasting

This Crémant de Bourgogne has a beautiful balance, between its sophisticated elegance, strength and robustness. It has a natural shine, fluid, and light bubbles, and reveals refined and chalky freshness.

At first, the Crémant reveals a chiseled and rich palate, with a generous and fruity finish.

The Pinot Noir gives maturity and strength and lets the Aligoté express its lightness. A very-well balanced Crémant de Bourgogne.

Like Silk, glamorous and rare, the Cuvée Soie charms and represents the luxury and distinction within our range.

### Food Pairing

Very elegant as an aperitif, this Crémant de Bourgogne can be paired with fish and seafood.

