



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- musts withdrawn in stainless steel tank and settled out for more than 24 hours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.

