



Vitteaut-Alberti

DEPUIS 1951

SPECIAL CUVÉES

Cuvée Dany



Grape varieties

Dany - dedicated to Danielle Vitteaut

We are pleased to present our new Crémant de Bourgogne cuvée: Dany. Dany is the loving surname of Danielle Vitteaut, Gérard's wife and Agnès's mother, who joined the family business in 1968.

Gentle and reserved, strong and determined at the same time, she worked behind the scene and contributed to the reputation of our Domaine.

Blend of 70% Pinot Noir, 20% Aligoté, 5% Chardonnay and 5% Gamay.

Dany is more than just a wine. It's a family story, a story of passion, and a tribute to a woman in the shadows who has shaped our Domaine.

Vinification

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

- Manual harvesting
- Malolactic fermentation is 100 % fulfilled

Tasting

Cuvée Dany is a very pale, discreet, almost grey rosé.

Its subtle, elegant aromas reveal its freshness, lightness and finesse.

This is an exceptional wine, just like Danielle, whose elegance conceals a real presence and strength of character.

A confidential cuvée (3600 bottles only), its label is signed by Dany, like a wink.

Pairing

This subtle, complex cuvée is perfect with an aperitif, cheese or dessert.

