



Vitteaut-Alberti

DEPUIS 1951

CRÉMANT DE BOURGOGNE

Rosé Brut



Grape varieties

Crémant de Bourgogne Rosé Vitteaut-Alberti is a blend of grapes coming from the Côte Chalonnaise, Côte de Beaune and Beaujolais :

- Pinot Noir
- Gamay

Southeast exposure.
Limestone clay soil.

Ageing

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

Vinification

Maison Vitteaut-Alberti vinifies its Crémant de Bourgogne Rosé in the "méthode traditionnelle" :

- Manual harvesting
- Malolactic fermentation is 100 % fulfilled

Tasting

A beautiful, intense pink hue for this Crémant de Bourgogne, with fine bubbles.
The nose is expressive with notes of red fruits.
The rich and full palate (aromas of ripe apricots, redcurrants and raspberries) maintains all of its finesse.
This Crémant Rosé de Bourgogne is both intense and refined.

Food Pairing

Very expressive as an aperitif, it enhances chocolate or red fruit desserts.

