



*Vitteaut-Alberti*

DEPUIS 1951

LES MOUSSEUX

## Bourgogne Mousseux Rouge - AOC



### Grape varieties

A blend of grapes from the Côte Chalonnaise, Côte de Beaune and Beaujolais :

- Gamay
- Pinot Noir

### Ageing

The Bourgogne Mousseux Rouge develops all its aromas and acquires its typicity thanks to a long ageing in bottle.

### Vinification

Maison Vitteaut-Alberti vinifies its Bourgogne Mousseux Rouge in the méthode traditionnelle :

- Manual harvesting
- A light vinification for red wine
- Fermentation stimulated with selected yeasts
- Vinification in stainless steel vats thermo-regulated at 20°C
- In-bottle effervescent bubble creation (méthode traditionnelle) and ageing in air-conditioned cellar at 15°C

### Tasting

The colour is a brilliant intense red, with fine and persistent bubbles.

The nose is elegant with powerful aromas of red fruits.

The palate is fresh with aromas of raspberry, strawberry and blackcurrant.

### Food Pairing

As an aperitif (even more intense with a raspberry crème liqueur).

To accompany your grilled red meats (barbecues).

Surprising with red fruits cake or strong-flavoured chocolate.

