



VITTEAUT-ALBERTI

CRÉMANT DE BOURGOGNE

Cuvée Agnès

Complex, silky and brioche-like.

Grape varieties & Terroirs

Vitteaut-Alberti *Cuvée Agnès* Crémant de Bourgogne is crafted from a rigorous selection of Chardonnay and Aligoté grapes **sourced from the Côte Chalonnaise and Côte de Beaune** :

♥ Chardonnay ♥ Aligoté

South-east-facing vineyards. Clay-limestone soils.

Élevage & vinification

This Crémant de Bourgogne develops its full aromatic expression and distinctive character **through 24 to 36 months of bottle ageing**.

Maison Vitteaut-Alberti crafts *Cuvée Agnès* using the **Traditional Method**:

♥ Hand-harvested grapes

♥ Full malolactic fermentation

Tasting Notes

The golden, silky mousse shimmers with amber highlights.

The nose reveals the **freshness and richness** of Chardonnay and Aligoté.

On the palate, the wine displays remarkable **aromatic complexity**. The opening is lively and fresh, with notes of citrus and white peach, while aromas of **hazelnut and honey** bring structure and depth.

Finesse and harmony define this Crémant de Bourgogne, presented in a distinctive bottle.

Food pairings

Its rich aromatic expression makes this *Cuvée* an elegant pairing **for cocktail dinners or cheese boards**.

