

CUVÉES SPÉCIALES
VINTAGE 2022

Cuvée Coton - limited edition

Saline, luminous and fresh.

Grape varieties & Terroirs

Cuvée Coton is a Brut Nature Blanc de Blancs Crémant de Bourgogne, crafted with **no added sugar**.

Made exclusively from Chardonnay, it comes from our “*La Guinotte*” and “*Les Ormeaux*” vineyard plots, harvested in the **2022 vintage**.

Ageing time & Winemaking

Cuvée Coton develops its distinctive aromas and character, reflecting the expression of its terroir, **through 30 months of bottle ageing**.

Maison Vitteaut-Alberti crafts its *Cuvée Spéciale Coton* using the **traditional method** :

- ♥ Hand-harvested grapes
- ♥ Full malolactic fermentation

Tasting notes

Cuvée Coton takes us on a journey inspired by the universal character of this **pure, natural** material.

Its colour is **bright and luminous**, while fine bubbles rise in regular streams, evoking the lightness of cotton.

This Crémant de Bourgogne achieves a subtle balance between a **saline, mineral palate** and the delicate purity of the cotton flower.

Food pairings

Lively and refreshing, *Cuvée Coton* is perfect as an **apéritif** and pairs beautifully with light dishes such as **seafood, salads** or **fresh cheese**.

Following the Dentelle, Cachemire, Cuir and Soie cuvées, this special series embodies the charm, elegance and delicacy of Burgundy's finest wines.

