



VITTEAUT-ALBERTI

CRÉMANT DE BOURGOGNE

Cuvée Gérard

Oaky, powerful and fruity

Grapes varieties & Terroirs

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

♥ Chardonnay ♥ Aligoté ♥ Pinot Noir

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

Ageing & Winemaking

Partially vinified in oak barrels before blending, this Crémant de Bourgogne develops its distinctive character and aromatic complexity **through 24 to 36 months of bottle ageing**.

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

- ♥ Hand-harvested grapes
- ♥ Full malolactic fermentation

Tasting notes

Its **deep golden colour** is enhanced by a lively stream of fine, lingering bubbles.

The expressive nose reveals intensity and character, with subtle **oak notes**, delicate hints of **orange blossom** and a touch of stewed fruit.

The palate opens with a **clean, lively and remarkably fresh attack**, gradually giving way to greater vinosity. Notes of **candied fruit** bring warmth and texture, while the long finish highlights the **power** of Cuvée Gérard.

Fresh, precise and full of character, it embodies the distinctive style of the Maison's signature cuvées.

Food pairings

This subtle and complex cuvée pairs beautifully **with fish, roasted meats and full-flavoured cheeses**.

