

CRÉMANT DE BOURGOGNE

# Blanc Brut

## Grape varieties & Terroirs

Vitteaut-Alberti Blanc Brut Crémant de Bourgogne is a blend of grapes **sourced from the Côte Chalonaise, Côte de Beaune and Maranges:**

♥ Chardonnay ♥ Pinot Noir ♥ Aligoté ♥ Gamay

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

## Ageing & Winemaking

This Crémant de Bourgogne develops its full aromatic expression and distinctive character **through 18 to 24 months of bottle ageing.**

Maison Vitteaut-Alberti crafts its Blanc Brut Crémant de Bourgogne **using the Traditional Method:**

- ♥ Hand-harvested grapes
- ♥ Full malolactic fermentation

## Tasting notes

This Crémant de Bourgogne displays a **bright, pale-gold colour**, enhanced by a **fine, silky mousse**. The nose is both **fruity and floral**. On the palate, it is **light yet rounded, vinous and subtle**.

A beautifully balanced Crémant de Bourgogne, combining the finesse of Chardonnay, the vinosity of Pinot Noir, the freshness of Aligoté and the structure of Gamay.

## Food pairings

Ideal as an **aperitif** or served with **dessert**, it also pairs beautifully with **white meat**.

