

CRÉMANT DE BOURGOGNE

Blanc de Blancs Brut

Grapes varieties & Terroirs

Vitteaut-Alberti Blanc de Blancs Crémant de Bourgogne is a blend of grapes **sourced from the Côte Chalonnaise and Côte de Beaune**:

♥ Chardonnay ♥ Aligoté

South-east-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 de Blancs Crémant de Bourgogne **using the Traditional Method**:

♥ Hand-harvested grapes

♥ Full malolactic fermentation

Tasting notes

This Crémant de Bourgogne displays a **bright golden colour**, enhanced by a fine stream of delicate bubbles.

The nose is subtle, revealing **citrus and floral notes**.

The palate achieves a harmonious balance between **lively citrus flavours** and delicate **pear aromas**. The finish is long, with subtle hints of honey and toast.

A Blanc de Blancs Crémant de Bourgogne defined by its **pure mineral freshness** and elegant, lingering finish.

Food pairings

Fine and delicate as an **aperitif**, it pairs beautifully with **seafood, shellfish** and **sushi**.

Dosage

Available in Extra Brut and Nature

