

CRÉMANT DE BOURGOGNE

Blanc de Noirs Brut

Grape Varieties & Terroirs

Vitteaut-Alberti Blanc de Noirs Crémant de Bourgogne is a blend of grapes **sourced from Côte Chalonaise et and from Côte de Beaune** :

♥ Pinot Noir ♥ A touch of Gamay

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

Ageing time & 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 Noirs using the **traditional method** :

♥ Hand-harvested grapes
♥ Full malolactic fermentation

Tasting notes

The wine displays a **beautiful pale, crystalline gold colour**, enhanced by a fine and delicate effervescence.

The **expressive and refined nose** reveals generous aromas of **yellow fruits**, combining mirabelle plum, quince and white peach.

On the palate, the texture is **silky and elegant**, extending the fruity character while maintaining a lovely freshness.

A **generous yet refined cuvée**, harmoniously combining the richness of **Pinot Noir and Gamay** with the signature freshness of Vitteaut-Alberti cuvées.

Food pairings

Highly expressive as an **aperitif**, it complements **desserts** beautifully and can also be served with **white meat**.

