

CRÉMANT DE BOURGOGNE

Rosé Brut

Grape Varieties & Terroirs

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

♥ Pinot Noir ♥ Gamay

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 Rosé Brut Crémant de Bourgogne using the **traditional method**:

- ♥ Hand-harvested grapes
- ♥ Full malolactic fermentation

Tasting notes

This Crémant de Bourgogne displays a beautiful **intense rose-petal pink hue**, enlivened by a fine stream of delicate bubbles.

The expressive nose reveals generous **red berry aromas**.

Rich and full-bodied on the palate, with notes of redcurrant and raspberry, it nevertheless retains remarkable finesse.

This Rosé Crémant de Bourgogne is both **intense and refined**.

Food pairings

Highly expressive as an **apéritif**, it also pairs beautifully with **chocolate** or **red berry desserts**.

