



VITTEAUT-ALBERTI

CRÉMANT DE BOURGOGNE

# Cuvée Dany

## Grapes varieties & Terroirs

Vitteaut-Alberti Cuvée Dany Crémant de Bourgogne is a blend of grapes **coming from Côte Chalonnaise, Côte de Beaune and from Beaujolais** :

♥ Pinot Noir ♥ Aligoté ♥ Chardonnay ♥ Gamay

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

## Ageing & Winemaking

Cuvée Dany develops its full aromatic expression and distinctive character through **18 to 24 months of bottle ageing**.

Maison Vitteaut-Alberti crafts its Cuvée Dany using the **traditional method**:

♥ Hand-harvested grapes

♥ Full malolactic fermentation

## Tasting notes

Cuvée Dany displays a delicate **pale salmon colour**, subtle and almost grey.

The elegantly refined nose reveals aromas of **fresh orange**, complemented by notes of melon and red berries.

On the palate, its elegance and delicate texture are enhanced by a beautifully fine effervescence. Crisp flavours create a harmonious **balance between generosity, freshness and lightness**.

A Crémant with true character, reflecting Danielle herself: discreet and elegant, yet with an unmistakable presence.

## Food pairings

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

