



*Vitteaut-Alberti*

DEPUIS 1951

CRÉMANT DE BOURGOGNE

## Blanc Brut



### Grape varieties

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

- 40% Chardonnay
- 40% Pinot Noir
- 20% Aligoté

### Ageing

The Crémant develops all its aromas and acquires its typicity thanks to a minimum ageing of 16 to 18 months in bottle.

### Vinification

Maison Vitteaut-Alberti vinifies its Crémant Blanc in the "méthode traditionnelle" :

- pneumatic presses of 50hl capacity with controlled, progressive increases in pressure
- musts fined and settled out over 24 hours
- fermentation stimulated with selected yeasts
- vinification in vats thermo-regulated at 20°C
- in-bottle effervescent bubble creation (méthode traditionnelle) and ageing in air-conditioned cellar at 15°C.

### Tasting

This Crémant de Bourgogne reveals a brilliant pale gold hue, with fine, satiny bubbles.

The nose is fruity and floral.

The palate is at the same time light and full, wine-rich and subtle. A successful marriage

for this Crémant de Bourgogne Blanc, harmonizing the finesse of Chardonnay, the wine fruit of Pinot Noir and the liveliness of Aligoté.

### Food Pairing

Ideal as an aperitif or with dessert, it can also accompany white meats and poultry.

