



# MAISON VITTEAUT-ALBERTI

AOP Crémant de Bourgogne  
Sparkling Brut

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Based in Rully, at the heart of the Côte Chalonnaise, Maison Vitteaut-Alberti has embodied excellence in Crémant de Bourgogne since 1951. Founded by Lucien Vitteaut and his wife, née Alberti, the estate was one of the first in Burgundy to devote itself exclusively to the production of sparkling wines using the traditional method.

Across 22 hectares spread over the finest slopes of the Côte Chalonnaise and the Hautes-Côtes de Beaune, the family cultivates the region's emblematic grape varieties: Chardonnay, Pinot Noir and Aligoté. Each plot is managed with respect for natural balances, with particular attention paid to ripeness, aromatic finesse and freshness—key elements in the production of great Crémants.

The estate's range stands out for its elegance and precision: from the Brut Tradition, the historic signature of the house, to more ambitious cuvées such as Brut Rosé, Blanc de Blancs and the Vintage cuvée, each wine reflects a constant search for balance between tension, fine bubbles and aromatic expression. Extended ageing on lees consistently brings complexity and texture to the wines, allowing them to rival the finest sparkling wines.

Passed down from generation to generation, the estate is now run by Agnès Vitteaut, who continues the work of her predecessors with both rigor and modernity. The house is also distinguished by the family's long-standing commitment: Gérard Vitteaut, son of the founders, played an active role in drafting the decree establishing the Crémant de Bourgogne AOC in 1975, early on affirming the estate's vocation to become a benchmark in this category.

At the crossroads of family tradition and a strong oenological commitment, Maison Vitteaut-Alberti offers a singular vision of Crémant de Bourgogne: wines of character, sincere and terroir-driven, shaped by a true family history.

## VARIETALS

Chardonnay, Aligoté, Pinot Noir

## LOCATION

Cuvée Agnès comes from a rigorous parcel selection located primarily in the Côte Chalonnaise, around Rully, the historic birthplace of Maison Vitteaut-Alberti. Additional parcels from the Hautes-Côtes de Beaune and the Côte de Beaune complete the blend, bringing finesse and complexity. These wine-growing areas benefit from favorable exposures and a continental climate, with significant temperature variations at the end of the season that promote aromatic concentration and the natural freshness of the grapes. This geographical diversity allows the complementary nature of the terroirs to be fully expressed, resulting in a precise, elegant cuvée that is representative of the house style.

## TERROIR

The soils are predominantly clay-limestone, typical of the region, with variations depending on the area: lighter and more gravelly on the slopes, deeper soils at the foot of the hillsides. This type of terroir encourages deep root development and allows for gradual, balanced ripening of the grapes. Chardonnay, the dominant grape variety in Cuvée Agnès, fully expresses its finesse and minerality here. It is often complemented by a small proportion of Aligoté or Pinot Noir vinified as white wine, adding freshness or structure to the blend. The terroir gives the wine its straight, taut character and remarkable aromatic purity.



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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## IN THE VINEYARD

Vineyard management is based on sustainable viticultural practices that respect the natural balance of the vine and the terroir. Soil cultivation and close monitoring of the vine's growth cycle encourage an authentic expression of the clay-limestone soils and ensure optimal grape ripeness.

Yield control is an integral part of this quality-driven approach. Careful management of crop load is implemented to concentrate aromas and preserve the wine's natural freshness. This approach guarantees the production of a balanced, precise and elegant Crémant.

## HARVEST

Harvesting is carried out by hand, as with all the estate's Crémants, in order to preserve the integrity of the bunches and select the finest grapes. The grapes are picked into perforated crates to prevent any alteration before pressing. Harvest dates are chosen with great care to ensure the optimal balance between acidity and ripeness. This level of precision produces base wines of great clarity, with a fine acid backbone that is essential for crafting an elegant and structured Crémant. For Cuvée Agnès, only the first pressing is used, ensuring finesse and purity.

## WINEMAKING

The musts are vinified separately according to their origin and grape variety in temperature-controlled stainless steel tanks, preserving their full aromatic potential. After alcoholic fermentation, the base wines are tasted and then precisely blended to create a balanced cuvée marked by the elegance of Chardonnay. The second fermentation takes place in bottle according to the traditional method.

## AGEING

The Crémant Blanc Brut is then aged on lees for a period of 18 to 24 months, well beyond the appellation's minimum requirements. This extended ageing brings complexity, fine bubbles and a beautiful texture on the palate. Cuvée Agnès stands out for its refined profile, length and ability to accompany gastronomic cuisine.

## SERVING

Serve between 6 and 8°C.

## AGEING POTENTIAL

3 to 5 years

## TASTING

Pale yellow in color with golden highlights, enlivened by a fine and persistent effervescence. The nose is elegant and expressive, combining notes of white flowers, candied citrus and yellow-fleshed fruits, with a lightly toasted touch resulting from extended ageing on lees. On the palate, the attack is lively, followed by a generous and silky texture supported by a delicate mousse. The wine is balanced and precise, with a fine length marked by mineral freshness. This high-end Crémant de Bourgogne charms with its aromatic complexity and finesse. It can be enjoyed as an aperitif or paired with refined dishes based on fish, poultry or shellfish.

## TASTE PROFILE

Vins blancs frais

## FOOD PAIRINGS

A Crémant of character that is both fine and structured, Cuvée Agnès pairs perfectly with elegant cuisine from starter to dessert. Its freshness and aromatic complexity make it an ideal companion for delicate dishes. As a starter, it enhances a scallop carpaccio with lime zest, highlighting its subtle briny character. It pairs beautifully with a chicken supreme served with asparagus and a lemon emulsion, thanks to its generous texture and well-integrated bubbles. On the sweet side, it finds excellent balance with a lemon meringue tart, harmonizing acidity with brioche notes. A gastronomic Crémant, crafted for special occasions.

## CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Seafood, Shellfish, Poultry

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