



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

LOCATION

This Blanc de Blancs is made exclusively from white grape varieties, with a strong predominance of Chardonnay, complemented by Aligoté, both emblematic grapes of the region. The grapes come from a rigorous selection of parcels located in the Côte Chalonnaise and the Côte de Beaune, two areas renowned for their ability to produce balanced, fresh and precise wines.

TERROIR

The vines are planted on clay-limestone soils typical of Burgundy and benefit from predominantly south-eastern exposures, encouraging gradual and even ripening while preserving the natural acidity essential to the production of a great Crémant.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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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 to preserve the integrity of the bunches and ensure optimal grape quality upon arrival at the winery. Vinification follows the traditional method emblematic of great sparkling wines. After gentle pressing, the base wines ferment and undergo complete malolactic fermentation, bringing roundness, balance and harmony to the whole.

WINEMAKING

Vinification is conducted according to the traditional method. After gentle pressing, the juices are clarified and fermented to produce the base wines. A complete malolactic fermentation is carried out, adding roundness and suppleness while preserving the tension and freshness characteristic of Burgundy terroirs. The wines are then precisely blended before bottling for the second fermentation.

AGEING

The second fermentation takes place in bottle, followed by extended ageing on lees for 18 to 24 months. This maturation period allows the wine to gain complexity, develop fine and regular bubbles, and refine its aromatic profile. The Crémant Blanc de Blancs thus reveals a delicate texture, combining freshness, precision and elegance.

SERVING

Serve between 6 and 8°C

AGEING POTENTIAL

3 to 5 years

TASTING

At tasting, the Crémant de Bourgogne Blanc de Blancs immediately charms with its clear, luminous color, enlivened by a fine and steady effervescence. The delicate bubbles form a persistent bead, reflecting careful and well-controlled ageing.

The nose is elegant and fresh, revealing aromas of white-fleshed fruits, citrus and delicate floral notes, complemented by subtle brioche and lightly toasted nuances from lees ageing. The overall impression is precise, refined and harmonious.

On the palate, the attack is lively and clean, driven by vibrant tension. The texture is balanced and delicate, with a silky mouthfeel and perfectly integrated effervescence. Freshness dominates, supported by precise aromatics and an elegant, fresh and persistent finish. A refined Blanc de Blancs Crémant, combining finesse, balance and a pure expression of Burgundy terroir.

TASTE PROFILE

Vins blancs frais



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FOOD PAIRINGS

Thanks to its freshness, fine bubbles and balance, this Crémant de Bourgogne Blanc de Blancs naturally lends itself to gourmet pairings, both savory and sweet. Its liveliness and aromatic precision allow it to accompany delicate dishes without overpowering them, while bringing elegance and lightness to the tasting experience.

On the savory side, it pairs perfectly with a scallop carpaccio finished with a squeeze of lemon, extending its briny freshness. It also complements a roasted sea bass fillet with a light beurre blanc sauce, the finesse of the bubbles balancing the richness of the sauce. For a richer pairing, a creamy Parmesan risotto with lemon zest finds an ideal partner in this Blanc de Blancs, adding tension and lift to the dish.

On the sweet side, this Crémant shows its versatility. It enhances a thin apple and almond tart, pairs elegantly with vanilla panna cotta and citrus coulis, and harmonizes beautifully with a lemon sponge cake and light cream, extending the wine's freshness and vibrancy through to the finish.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Seafood, Shellfish