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PROPRIÉTÉ**

# MAISON VITTEAUT-ALBERTI

AOP Crémant de Bourgogne  
Sparkling Brut Rosé



## 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

Pinot Noir 70%, Aligoté 20%, Chardonnay 5%, Gamay 5%

## LOCATION

Cuvée Dany is made from grapes sourced primarily from the slopes of the Côte Chalonnaise, around Rully, where Maison Vitteaut-Alberti has been established since 1951. Additional parcels located in the Hautes-Côtes de Beaune and in certain southern areas of Burgundy enrich the blend. These sectors benefit from a moderate continental climate, with significant temperature variations at the end of the season that promote aromatic freshness and vibrant acidity in the grapes. The altitude and varied exposures of the vineyards allow for the gradual ripening of Pinot Noir, the dominant grape variety in this rosé cuvée. This geographical diversity gives Cuvée Dany its lively, expressive and harmonious personality.

## TERROIR

The soils of the parcels used for Cuvée Dany are mainly clay-limestone, typical of Burgundy's vineyards, with touches of marl and silt in certain exposures. This terroir ensures good drainage and a steady supply of nutrients to the vines, allowing Pinot Noir to fully express itself. It develops intense aromas of small red berries while retaining freshness and finesse. In this cuvée, the soil also brings a mineral tension that perfectly balances the wine's generous, fruit-driven character. The terroir plays an essential role in the precision and aromatic brightness of this distinctive and charming Crémant rosé.

**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

The grapes destined for Cuvée Dany are harvested by hand into perforated crates to preserve their integrity and prevent premature oxidation. The harvest date is determined with great precision to ensure optimal ripeness of the Pinot Noir while maintaining natural acidity, which is essential to the wine's balance. Sorting is rigorous, retaining only healthy, uniform bunches. To achieve the delicate rosé color and characteristic aromas, a short skin maceration is carried out before pressing. This delicate step allows color and aromas to be extracted without excess, giving Cuvée Dany its elegant, fruity and luminous profile.

## WINEMAKING

After maceration and pressing, the juices are vinified at low temperature in stainless steel tanks in order to preserve the primary aromas of Pinot Noir. The different parcels are vinified separately to allow for a precise and balanced blend. The second fermentation takes place in bottle according to the traditional method, with a slow prise de mousse.

## AGEING

Cuvée Dany then benefits from ageing on lees for 16 to 18 months, well beyond the appellation's minimum requirements, giving it fine bubbles, a beautiful structure and more complex aromatic expression. The result is a refined, lively and expressive Crémant rosé that appeals as much for its generous fruit character as for its precision.

## SERVING

Serve between 6 and 8°C.

## AGEING POTENTIAL

3 to 5 years

## TASTING

Bright salmon-pink in color, animated by a fine and steady stream of bubbles. The nose is charming and intense, dominated by aromas of wild strawberry, redcurrant and raspberry, with a subtle floral touch. On the palate, the attack is lively and fruit-forward, supported by bright acidity that brings freshness and balance. The mousse is elegant and well integrated, and the finish lingers with tangy and delicately spicy notes. This Crémant rosé stands out for its aromatic precision, controlled generosity and elegance. It can be enjoyed as an aperitif, with light dishes, or paired with a red-berry dessert.

## TASTE PROFILE

Vins blancs frais

## FOOD PAIRINGS

With its crisp fruit, freshness and finesse, Cuvée Dany lends itself to a wide range of indulgent pairings, both savory and sweet. As a starter, it pairs lightly with a tuna tartare with pink peppercorns and avocado, highlighting its briny notes and exotic aromas. As a main course, it matches perfectly with a salad of smoked duck breast, fresh figs and arugula, playing on the contrast between fruit-driven roundness and mineral tension. For dessert, it pairs elegantly with a raspberry sorbet or a red-berry panna cotta, echoing its aromas of strawberry and redcurrant. A festive Crémant that is both accessible and refined, ideal for seasonal cuisine full of freshness.

## CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Fish

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