



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

Pinot Noir, Aligoté, Chardonnay

LOCATION

The Cuvée Gérard is made from grapes sourced from selected parcels in the Côte Chalonnaise, around Rully, as well as in the Hautes-Côtes de Beaune. These historically significant and high-quality areas offer a wide diversity of microclimates and exposures, encouraging balanced grape ripening while preserving freshness. The altitude of the Hautes-Côtes parcels brings tension and vibrancy, while those of the Côte Chalonnaise contribute roundness and complexity. This geographical complementarity makes it possible to create a structured and expressive cuvée, faithful to the style of Maison Vitteaut-Alberti, combining precision and elegance.

TERROIR

The soils are predominantly clay-limestone, typical of Burgundy, with variations depending on the area: stonier, well-drained soils in the Hautes-Côtes, and deeper, more fertile soils on the slopes of Rully. These terroirs allow Chardonnay, the dominant grape variety in Cuvée Gérard, to develop a fine mineral expression, delicate citrus aromas and a well-balanced structure. A small proportion of Pinot Noir or Aligoté may complement the blend depending on the vintage, bringing body or liveliness respectively. The terroir leaves its imprint on the wine: natural finesse, a sense of precision, and discreet yet persistent complexity.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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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

As with all the estate's cuvées, the grapes are harvested by hand, in keeping with tradition and quality standards. Harvesting in perforated crates preserves the integrity of the bunches until pressing. The harvest date is determined with precision to achieve the ideal balance between acidity and ripeness, essential for producing a Crémant suitable for ageing. Only the first pressings are retained for Cuvée Gérard, in order to prioritize finesse and purity of the juice. This rigor in the vineyard contributes to the aromatic precision and elegant texture of this emblematic cuvée.

WINEMAKING

The musts are vinified parcel by parcel in temperature-controlled stainless steel tanks, preserving the full aromatic potential of Chardonnay and respecting the individuality of each terroir. This precise vinification allows the finest expressions to be selected prior to blending. After fermentation, each lot is carefully tasted and then blended in pursuit of balance between freshness, volume, complexity and finesse. The second fermentation takes place in bottle according to the traditional method, with a slow prise de mousse that reveals the wine's purity.

AGEING

Cuvée Gérard then benefits from extended ageing on lees of approximately 24 months, well beyond the appellation's minimum requirements. This extended time in the cellar refines the texture, enhances aromatic intensity and allows delicate notes of white flowers, fresh almond and toasted bread to develop. On the palate, the mousse is fine and silky; the lively attack gives way to a generous, well-balanced body, with a long, mineral and persistent finish.

SERVING

Serve between 6 and 8°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Pale yellow in color with golden highlights, animated by a fine and steady effervescence. The nose reveals beautiful complexity, with notes of white flowers, fresh almond, brioche and toasted bread. On the palate, the attack is lively and precise, supported by bright acidity that structures the whole. The texture is generous and balanced, with an elegant mousse and a silky mouthfeel. Subtle aromas of ripe citrus and dried fruits appear on the finish. The length is clean and mineral, with fine aromatic persistence. A Crémant of character—refined and gastronomic—that fully expresses the know-how of Maison Vitteaut-Alberti.

TASTE PROFILE

Vins blancs frais

FOOD PAIRINGS

A Crémant of character that is structured, complex and elegant, Cuvée Gérard lends itself perfectly to gastronomic pairings from starter to dessert. Its fine bubbles, tension and brioche notes make it an ideal partner for refined dishes. It pairs beautifully with a roasted sea bass fillet with lemon butter, highlighting the delicacy of the fish. It also works very well with a mushroom and Parmesan risotto, playing on the balance between richness and freshness. On the sweet side, it offers a pleasant surprise with an almond and roasted apricot tart, echoing its notes of dried fruits and shortcrust pastry. A subtle table wine, crafted for elegant food pairings.

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CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Fish

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