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PROPRIÉTÉ

# MAISON VITTEAUT-ALBERTI

AOC Crémant de Bourgogne  
Sparkling Brut



## 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, Gamay

## LOCATION

Produced in Burgundy, Crémant de Bourgogne Blanc de Noirs Brut expresses with character and precision the full potential of black grape varieties vinified as white wine. Sourced from vineyards located in the Côte Chalonnaise and the Côte de Beaune, this wine draws its identity from terroirs renowned for their ability to produce structured and well-balanced sparkling wines.

## TERROIR

The vines are planted on clay-limestone soils typical of Burgundy, which give the wine freshness, depth and complexity. The parcels benefit from favorable exposures, allowing for gradual ripening of the grapes while preserving the natural acidity essential to the wine's balance.

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 is conducted according to the traditional method, emblematic of great sparkling wines.

## WINEMAKING

Vinification follows the traditional method. After gentle pressing, the juices are clarified and fermented to produce the base wines. A complete malolactic fermentation is carried out, bringing 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 wine is subsequently aged on lees for 18 to 24 months, during which it develops fine and regular bubbles along with beautiful aromatic complexity. This extended ageing gives the Blanc de Noirs a fuller texture, a well-defined structure and an elegant finish, while retaining freshness and precision.

## SERVING

Serve between 6 and 8°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

At tasting, the Crémant de Bourgogne Blanc de Noirs Brut stands out for its bright appearance with subtle golden highlights, enlivened by a fine and steady effervescence. The nose reveals elegant aromas of white-fleshed fruits and delicate red berries, accompanied by subtle brioche notes.

On the palate, the attack is generous and structured while maintaining a pleasing freshness. The texture is silky, the bubbles perfectly integrated, and the balance between roundness and tension leads to a clean, elegant and persistent finish. An expressive and harmonious Blanc de Noirs, combining character and finesse.

## TASTE PROFILE

Vins blancs frais

## FOOD PAIRINGS

Thanks to its structure and breadth, this Crémant de Bourgogne Blanc de Noirs Brut is perfectly suited to gourmet food pairings. Its aromatic richness and balanced freshness allow it to accompany flavorful dishes while retaining elegance and finesse.

It pairs particularly well with a roasted herb-seasoned poultry fillet, highlighting its tenderness and delicate grilled notes, as well as with a creamy mushroom risotto, where the wine's structure brings lift and balance to the dish's richness. On the sweet side, it complements a lightly caramelized pear tart with precision, offering a harmonious balance between indulgence and freshness.

## CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Seafood, Shellfish

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