



Vitteaut-Alberti

DEPUIS 1951

LES MOUSSEUX

Cuvée Wild Méthode Traditionnelle



Vinification

Blend of a selection of vinified white base wines.

Aged in an air-conditioned cellar at 15° between 15 to 18 months on slats.

Made with the same care as our Crémants and according to the traditional method, its foam is fine and light.

Tasting

New Cuvée from Maison Vitteaut Alberti, the Wild Cuvée reveals our wild side.

This Traditional Method Sparkling Wine will make people talk about it with its iridescent, modern and refined sleeve design.

Pale gold color and lively and persistent bubbles.

Raw freshness attack with notes of humus, followed by controlled bitterness, grapefruit and candied orange.

This wild Cuvée makes possible our dreams of freedom and elsewhere, by creating the meeting between nature and urban modernism.

Food Pairing

Ideal for cocktails !

