



Vitteaut-Alberti

DEPUIS 1951

SPECIAL CUVÉES

Cuvée Agnès



Grape varieties

The Crémant de Bourgogne "Cuvée Spéciale Agnès" is a blend of a strict selection of Chardonnay and Aligoté grapes coming from the Côte Chalonnaise and Côte de Beaune :

- Chardonnay
- Aligoté

Southeast exposure.
Limestone clay soil.

Ageing

This Crémant de Bourgogne develops all its aromas and acquires its typicity thanks to an ageing between 24 to 36 months in bottle.

Vinification

Maison Vitteaut-Alberti vinifies its Crémant de Bourgogne "Cuvée Spéciale Agnès" in the "méthode traditionnelle" :

- Manual harvesting
- Malolactic fermentation is 100 % fulfilled

Tasting

The silky, golden bubbles scintillate with glints of amber. The nose reveals the rich freshness of Chardonnay. Finally, the palate offers lovely aromatic complexity. The first impression is lively and fresh, with notes of citrus and white peach, and the aromas of hazelnut and honey bring structure and power.

Finesse and harmony define this prestigious Crémant de Bourgogne, presented in a special bottle.

Food Pairing

Subtle pairing with your dinner aperitifs or cheese platters.

