



Vitteaut-Alberti

DEPUIS 1951

LES MOUSSEUX

Bourgogne Mousseux Rouge - AOC



Grape varieties

A blend of grapes from the Côte Chalonnaise, Côte de Beaune and Beaujolais :

- Gamay
- Pinot Noir

Ageing

The Bourgogne Mousseux Rouge develops all its aromas and acquires its typicity thanks to a long ageing in bottle.

Vinification

Maison Vitteaut-Alberti vinifie its Bourgogne Mousseux Rouge in the méthode traditionnelle :

- Manual harvesting
- A light vinification for red wine
- Fermentation stimulated with selected yeasts
- Vinification in stainless steel vats thermo-regulated at 20°C
- In-bottle effervescent bubble creation (méthode traditionnelle) and ageing in air-conditioned cellar at 15°C

Tasting

The colour is a brilliant intense red, with fine and persistent bubbles.

The nose is elegant with powerful aromas of red fruits.

The palate is fresh with aromas of raspberry, strawberry and blackcurrant.

Food Pairing

As an aperitif (even more intense with a raspberry crème liqueur).

To accompany your grilled red meats (barbecues).

Surprising with red fruits cake or strong-flavoured chocolate.

