

Louis Bouillot Perle de Vigne Cremant de Bourgogne



Origin

Country	France
Wine Region	Burgundy, Cremant de Bourgogne
Winery	Louis Bouillot

Technical Data

Grape Varieties	Chardonnay, Pinot Noir, Aligote and Gamay
Type	Sparkling white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	The grapes were picked by hand before gentle pressing. The separate handling of the juice results in quality musts. After cold settling, alcoholic fermentation takes place in temperature-controlled vats. Malolactic fermentation is deliberately stopped to preserve the rich, fruity style of Perle de Vigne. Afterwards the second fermentation takes place in the bottle using the traditional method.
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Ageing	On the lees in bottle for more than 12 months to allows this flagship cuvee to reach the peak of its expression.
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Description

In Brief	Cremant de Bourgogne has been an Appellation d'Origine Controlee since 1975. A rebellious youth Perle de Vigne illustrates the richness of the Burgundy terroir and the skill of the Louis Bouillot wine house in the art of blending. Perle de Vigne is the company's emblematic cuvee, a finely crafted wine, ideal for all occasions.
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Tasting notes	Pale yellow colour with hints of green. The nose is complex, starting with fruit perfumes before evolving to floral notes. The attack is crisp and forthright, with the roundness of red berries, the vivacity of a citrus touch, before an elegant finish, making this a vigorous and generous Cremant de Bourgogne.
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Food Pairing	Perfect as an aperitif or paired with grilled fish, seasonal vegetables, or seafood.
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