



LOUIS BOUILLOT

Imagineur et producteur de Crémant de Bourgogne depuis 1877
Nuits-Saint-Georges, France

www.louis-bouillot.com



Perle de Vigne

Grapes varieties:

AOC Burgundy area.
Pinot Noir, Gamay, Chardonnay and Aligoté.

Production method:

Traditional Method with minimum ageing of 12 months on slats.

Tasting notes:

Perle de Vigne is the perfect illustration of our firm's know-how. Here Pinot Noir and Chardonnay show their very best. Pale yellow color with green tints. A complex nose with aromas of peach and then nuances of flower. Lively, fresh attack with a good harmony between red fruits and citrus. The finish is lovely and well-balanced.

Analysis:

Alcohol : 12 % vol.
Sugar : 10-12 g/l.

Serving temperature:

Between 6 and 8° C.

Press & Awards:

Decanter World Wine Awards 2010 : **Gold Medal**
Japan Wine Challenge 2010 : **Bronze Medal**
Guide Revel 2011 : **3 Stars**
Concours General Agricole de Paris 2011 : **Gold Medal and Silver Medal**
Effervescents du Monde 2011 : **Silver Medal**

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