

# LOUIS BOUILLOT

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



## Crémant de Bourgogne Brut Rosé Millésimé | Structure et delicacy

Perle d'Or Rose is an exceptional Crémant de Bourgogne, which is only made in the best years. With this rare cuvée created from the 2014 harvest, we can discover the astonishing metamorphosis of a fruity rosé into a crisp pink sparkling wine that promises fine keeping potential. This wine like no other is a rosé approaching its peak, vinous and silky, the blossoming of more than two years' ageing, with a small proportion in old oak barrels.

**2014** was a very fine vintage in Burgundy, marked by the abundance and quality of the grapes. It was a year of contrasts, after several months of unseasonal weather, a dry and sunny September did its job, and provided wonderfully mature grapes with delicate flavors and vigor, giving rise to some balanced wines. A short maceration released the perfect intense pink color. Perle d'Or Rose 2014 is an "Eminent" Crémant de Bourgogne, having enjoyed more than two years ageing, including 5% in oak barrels. A great vintage wine with subtle indulgence.



Perle d'Or Rose reveals a dazzling salmon-pink robe, an intense mousse and a lingering bead. On the nose, its elegance dominates with complex floral notes. Aromas of rose, iris, and orange blossom mingle with a creamy depth. It is lively on the attack and broad in the mouth, with flavors of red berries, cherry, and raspberry. A lovely balance between tension and voluptuousness. This cuvée promises good keeping potential.

**Exultant pairings:** An audacious match for dishes that reflect its color, such as crustaceans, shrimp, or fillet of salmon.

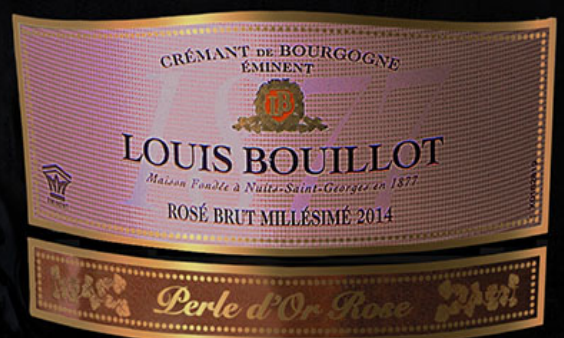
## AOC Crémant de Bourgogne | Produce of France

**Varietal:** Pinot Noir (50%), Chardonnay (50%)

**Alcohol:** 11.5% by vol. **Dosage:** 8g/l

**Ageing:** More than 2 years

Best drunk well-chilled, between 7-8°C





CONCOURS NATIONAL DES CREMANTS 2017 - Silver medal



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