

LOUIS BOUILLOT

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



CRÉMANT DE BOURGOGNE VINTAGE ÉMINENT | POWERFUL AND FRESH

Perle Rare is both an expression of the wonderfully balanced way in which four iconic Burgundy grape varieties (chardonnay, pinot noir, aligoté and gamay) complement each other, as well as a reminder of the diversity of the terroirs it draws upon (Côte de Nuits, Côte de Beaune, Châtillonnais, Couchois, Mâconnais and Beaujolais). A 24 month minimum ageing period really enables this fruity, floral, exceptionally good wine to shine.

2018 saw a very healthy, bumper harvest. Multiple blending options made it possible to achieve precisely the right balance, enabling this superb wine to express its full potential. Liveliness, a long finish and lots of fruit are certainly not lacking in this wine!



Pale yellow with golden highlights. Airy mousse. On the nose, floral aromas such as lime blossom and honeysuckle are the dominant theme. The attack exhibits a hint of almond – a really delightful touch in this fine vintage cuvée. Lively mouthfeel. A powerful and vinous wine from which fruity yellow peach and apricot notes gradually emerge.

Subtle pairings: sophisticated pre-dinner appetizers, fresh asparagus, grilled sea bass and a financier (almond cake).

AOC Crémant de Bourgogne | France
Grape varieties: chardonnay (45%), pinot noir (35%), aligoté (10%)
and gamay (10%)
ABV: 12 % vol. Dosage: 8 g/l.
Ageing: 24 months

Best served chilled (6 to 8° C)





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