



LOUIS BOUILLOT

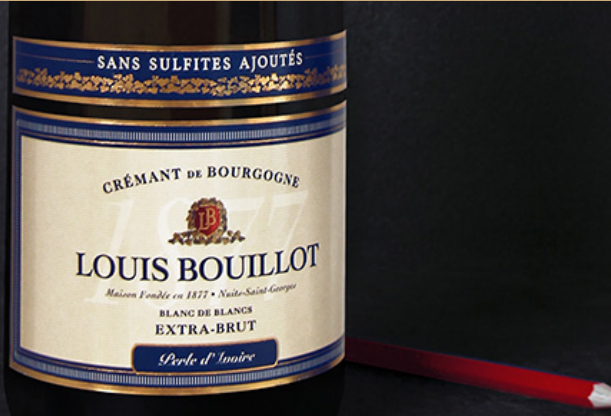
Imaginer et producteur de Crémant de Bourgogne depuis 1877
Nuits-Saint-Georges, France



Crémant de Bourgogne Blanc de Blancs | All the purity and delicacy of Chardonnay

Perle d'Ivoire expresses the full nuance of the Chardonnay grape from which this single-varietal is made. It's the embodiment of the nobility of Bourgogne most iconic white varietal, grown on the one plot at Chenôvre-Ermitage, which towers over the Côte, 400 metres above sea level, at Savigny-Lès-Beaune. This superb Bourgogne terroir produces highly expressive grapes of strong typicity and good aromatic concentration – ideal for a vinification approach that's as natural as possible (with no added sulphur). The result is honest, unadorned character!

This wine is the product of both a single varietal and a single plot, made even better through a particularly painstaking vinification approach: gentle pressing cycles to treat the berries with the respect they're due, juice press fractioning for top quality must, cold temperature settling and low temperature alcoholic fermentation in a vat really bring out the wine's personality, especially its aromas. The absence of sulphur dioxide – also referred to as sulphites - enables its true character to run free. After secondary fermentation in the bottle, Perle d'Ivoire is aged on laths for over 18 months. This long period of ageing greatly enhances the wine and lends it real elegance. Lastly, the addition of a very small amount of dosage (extra-brut)



Its beautiful yellow hue with golden highlights is topped by a generous mousse. The nose opens on mineral notes – chalk and flint, before moving onto yellow fruit like blood peach and plum. A tangy attack is followed by spicy notes of curry and cinnamon – rather like tasting the world without moving an inch! This Perle d'Ivoire with no added sulphur is a very unusual Crémant de Bourgogne, just perfect as an accompaniment to more daring dishes.

Exotic pairings: sophisticated party food (like artichoke and tomato dips), spicy food, sweet and sour dishes.

AOC Crémant de Bourgogne | Product of France
Limited edition
Suitable for vegans
Grape variety: Chardonnay
ABV: 12% vol. Dosage: 4 g/l. (extra-brut)
Ageing: 18 months

Best served chilled (7 to 8° C), within a year of purchasing.





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