

LOUIS BOUILLOT

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



Perle Noire

Méthode Traditionnelle Brut

Grapes varieties

Our selection is made among different black grape varieties, whose proportions constantly change in order to maintain the style Perle Noire is known for. We mostly use Merlot, Pinot Noir, Gamay and Grenache.

Winemaking process

Traditional method, with an average ageing of 12 months in bottle, in the coolness of our cellars.

Technical information

Alcohol: 11.5 % vol.
Dosage: 10 g/l.

Tasting notes

Pearly grey sheen robe. The bouquet is elegant, with aromas of savage berries. The attack is round and smooth, thanks to a discrete dosage. Powerful body, with a strong *wine* character, and a good persistence.

Serving temperature

Between 6 and 8° C.

Food pairing

Aperitif, banquet, casual treat

Accolades

TASTEVINÉ, Spring Tastevinage (2010, Burgundy, France)

Louis Bouillot
5 quai Dumorey
21700 Nuits-Saint-Georges

presse@louis-bouillot.com
info@louis-bouillot.com
www.louis-bouillot.com
Tel : +33 (0) 3 80 62 61 61
Fax : +33 (0) 3 80 62 37 38