



# LOUIS BOUILLOT

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



## Perle d'Or 2008

### Crémant de Bourgogne Brut Vintage

#### Grapes varieties

Pinot Noir, Chardonnay, and Aligoté, partially aged in oak barrels.

#### Vineyard

Whole Burgundy AC area.

#### Winemaking process

Traditional Crémant de Bourgogne production process, with a minimum ageing of 36 months on lees in the bottle.

This exceptional Crémant is produced only in the best vintages, such as 2009.

#### Technical information

Alcohol : 12 % vol.

Dosage : 5 g/l.

#### Tasting notes

A golden colour with yellow reflections and a delicate mousse.

The nose is very expressive with initial buttery nuances followed by light oaky aromas developing with a hint of honey.

The initial taste is very clean. Good structure in the mouth. The light "dosage" softens the finish to give round and persistent length. Aromas of grilled bread and fresh almonds complete the complexity of taste.

#### Serving temperature

Between 8 and 10° C.

#### Food pairing

Aperitif or refined poultry dishes (e.g. cooked with raisins).

#### Accolades

**Silver Medal**, Bettane Desseauve Prix Plaisir 2015

**Silver Medal**, International Wine Challenge 2014

**Prix des Vinalies**, Vinalies Internationales 2013

**Sélection Cave de prestige**, Bureau Interprofessionnel des Vins de Bourgogne 2014

**Silver Medal**, Concours Général des Crémants 2013

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