

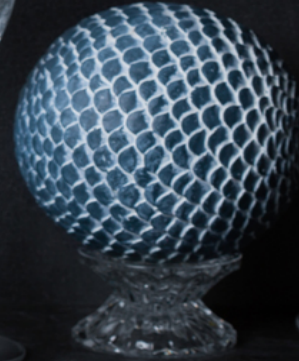
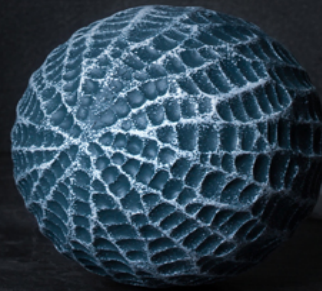


LOUIS BOUILLOT

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



Les Classiques *Perle de Nuit*



Crémant de Bourgogne Blanc de Noirs | Power and structure

Perle de Nuit is a structured, powerful Crémant de Bourgogne, the result of an inventive and harmonious blend of Pinot Noir, the star red varietal in Burgundy, and Gamay, its counterpart in the Beaujolais. This makes Perle de Nuit a generous, fruit-packed wine. Its aromas make it one of the most prized cuvées for those who appreciate wines with personality.

Perle de Nuit is made exclusively from the white juice of black grapes from northern Burgundy, mainly from vineyards in the Yonne, Couchois, Châtillonnais, and Côte d'Or areas. The Pinot Noir provides structure, while the Gamay packs the fruity punch. Gentle pneumatic pressing is carried out immediately after harvesting to conserve the maximum aromas. Aging for 18 months allows Perle de Nuit to express all its power and elegance.



Made exclusively from the white juice from black grapes, Perle de Nuit has the characteristic pale mother-of-pearl hue of blanc de noirs sparkling wine. The nose is expansive, with delicate notes of small red berries evolving towards fruit in eau-de-vie. On the palate, it's all about the powerful, vinous structure provided by the Pinot Noir. Rich and balanced, it has a sustained fruity finish.

Sweet-and-sour oriental combinations: Moroccan tagine, simmered vegetables, chicken with dried apricot and raisins.

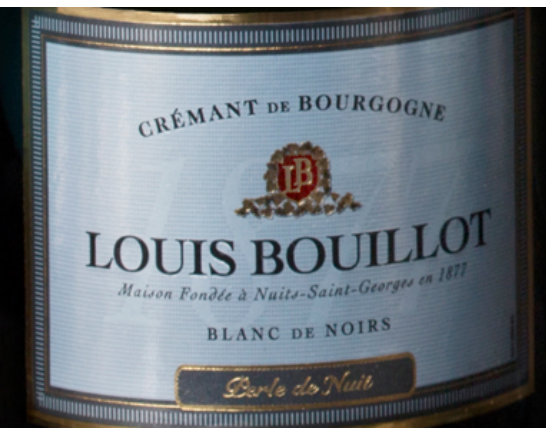
AOC Crémant de Bourgogne | Produce of France

Varietals: Pinot Noir, Gamay

Alcohol: 12% by vol. Dosage : 10-12 g/l.

Aging: 18 months

Best drunk well-chilled, between 6 and 8°C





Guide DVE 2016 - 85 / 100

VINALIES NATIONALES 2016 - Prix Vinalies


CHALLENGE ELU PRIX PLAISIR 2015 - Silver medal


CONCOURS NATIONAL DES CREMANTS 2015 - Gold medal


VINALIES NATIONALES 2015 - Prix d'Excellence

CONCOURS NATIONAL DES CREMANTS 2013 - Silver medal

GUIDE HACHETTE 2013 - 1 Etoile

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