




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

Les Classiques *Perle de Vigne*

Crémant de Bourgogne | Young and audacious

Perle de Vigne illustrates the richness of the Burgundy terroir and the skill of the Louis Bouillot wine house in the art of blending. With a fruity, floral nose, and a full, lively mouth, its aromas reflect all the deliciousness of Burgundy fruit, represented by the four regional varietals: Chardonnay, Pinot Noir, Aligoté and Gamay. Perle de Vigne is the company's emblematic cuvée, a finely crafted wine, ideal for all occasions.

The grapes come from an appellation d'origine contrôlée area in Burgundy and were picked by hand before gentle pressing. The separate handling of the juice results in quality musts. After cold settling, alcoholic fermentation takes place in temperature controlled vats. Malolactic fermentation is deliberately stopped to preserve the rich, fruity style of Perle de Vigne. After the bubbles have been formed in the bottle, aging for more than 12 months allows Louis Bouillot's flagship cuvée to reach the peak of expression.



There is a lovely clarity to its pale yellow color with hints of green. The nose is complex, starting with fruit perfumes before evolving to floral notes. The attack is crisp and forthright, with the roundness of red berries, the vivacity of a citrus touch, before an elegant finish, making this a vibrant and generous Crémant de Bourgogne, perfect for an off-the-cuff aperitif or to accompany the most refined of dishes.

Easy-going combinations: Aperitifs, grilled fish, seasonal vegetables and seafood.

AOC Crémant de Bourgogne | Produce of France

Varietals: Chardonnay, Pinot Noir, Gamay, Aligoté.

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

Aging: 15 months

Also available : Magnum (1.5l), Jeroboam (3l), Mathusalem (6l)

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





CONCOURS DES GRANDS VINS DE France - **MACON 2016** - Silver medal

CONCOURS NATIONAL DES CREMANTS **2016** - Gold medal

JAPAN WINE CHALLENGE **2016** - Bronze Medal

CONCOURS NATIONAL DES CREMANTS **2015** - Gold medal

EFFERVESCENTS DU MONDE **2015** - Gold medal

HACHETTE WINE GUIDE **2015** - 1 Etoile

Bureau Interprofessionnel des Vins de Bourgogne **2014** - Cave de prestige

Burgondia d'Or, Burgundy, France **2014** - Silver medal

CONCOURS DES GRANDS VINS DE France - **MACON 2014** - Silver medal

DVE Wine Guide, Paris, France **2014** - 84/100

MUNDUS VINI **2014** - Silver medal

VINALIES NATIONALES **2014** - Grand Prix d'Excellence

CONCOURS NATIONAL DES CREMANTS **2013** - Silver medal

CONCOURS NATIONAL DES CREMANTS **2013** - Gold medal

JAPAN WINE CHALLENGE **2013** - Gold medal

GUIDE GILBERT ET GAILLARD **2012** - 82 / 100

GUIDE HACHETTE **2012** - 1 Etoile

GUIDE REVEL (Canada) **2011** - 3 Etoiles



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