



LOUIS BOUILLOT

Maison Fondée en 1877

Louis Bouillot was founded in 1877 in Nuits-Saint-Georges, a little village nestled the heart of the Côte d'Or by Jean Bouillot. Jean, a wine and spirits merchant, was one of the few in his day to specialize in Crémant de Bourgogne.

Today, Louis Bouillot is still located in Nuits-Saint-Georges. With over 130 years of savoir-faire helping to guide us, we continue to specialize in Crémant de Bourgogne and have acquired international fame as Crémant de Bourgogne experts.



PERLE DE VIGNE

(Pearl of the Vine)

Grande Réserve Brut

APPELLATION : Crémant de Bourgogne

GRAPE VARIETIES: Pinot Noir, Chardonnay, Gamay, and Aligoté from Burgundy.

ALCOHOL BY VOLUME: 12 %

WINEMAKING TECHNIQUES: First, we use a pneumatic press to crush the grapes. Next, the wine undergoes alcoholic fermentation in stainless steel tanks and then is put in bottles to form its bubbles through the *méthode traditionnelle*. It is aged for 24 months far past the legal requirement of 9 months, to ensure that the lees impart the maximum aromas and finesse to our wine.

ANNUAL CASE PRODUCTION: 50,000 cases

CASE SIZE: 12/750 mL

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