



LOUIS BOUILLOT

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

Les Classiques *Perle d'Aurore*



Crémant de Bourgogne rosé | **Delicious red berry flavors**

Perle d'Aurore is a unique Crémant de Bourgogne, a wine full of charm made from three varietals: Pinot Noir, Chardonnay and Gamay. The expertise in their blending brings out the best from the diversity of the terroirs, resulting in a full-flavored, tempting wine, which announces its palate of lively fruit from the first sip. Perle d'Aurore is a delicate Crémant de Bourgogne, suitable for drinking on any occasion.

Making a pink Crémant de Bourgogne requires special savoir-faire. To obtain the hue of Perle d'Aurore, the grapes must be macerated for a very short and carefully controlled period, before the fruit is pressed, with each varietal and provenance being handled separately. Blending is a matter of combining rosé and red wines, chosen according to the vintage to attain perfect regularity in the color and aromas.

Aging is kept deliberately short at 12 months, which allows the wine to reveal all its personality, while preserving its characteristic crispness and fruitiness.



With a light pink color, this wine offers a gentle balance between acidulated aromas with notes of white blossom and small red fruit like raspberry and redcurrant. Its fine bubbles promise a delightful roundness in the mouth, which reveals all the subtlety of Pinot Noir. Underscored by a pleasant vivacity and sustained fruit, Perle d'Aurore is a delicate Crémant de Bourgogne that can be drunk in any circumstances.

Classic matches: An elegant wine for an aperitif between friends, or with a fruit dessert.

AOC Crémant de Bourgogne | Produce of France

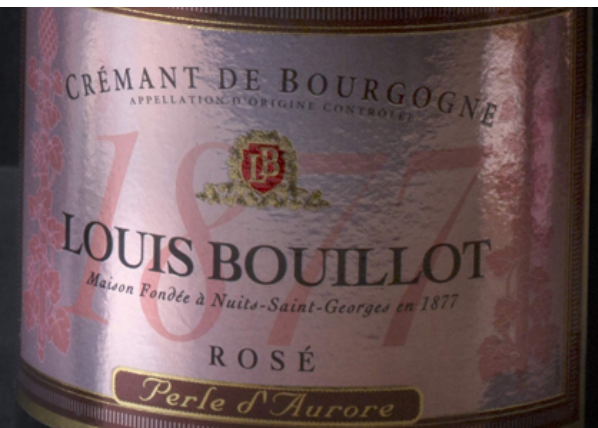
Varietals: Pinot Noir, Chardonnay, Gamay

Alcohol: 12% vol. Dosage: 12 g/l

Aging: 12 months

Also available : Magnum (1.5l)

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





CONCOURS GENERAL AGRICOLE DE PARIS 2016 - Silver medal

CONCOURS GENERAL AGRICOLE DE PARIS 2016 - Gold medal

CONCOURS NATIONAL DES CREMANTS 2016 - Silver medal

CONCOURS NATIONAL DES CREMANTS 2016 - Gold medal

Guide DVE 2016 - 88/100

The Global Sparkling wine Master 2016 - Silver medal

CONCOURS NATIONAL DES CREMANTS 2015 - Gold medal

GUIDE BETTANE & DESSEAUME 2015 - 14 / 20

Burgondia d'Or, Burgundy, France 2014 - Gold medal

CHALLENGE ELU PRIX PLAISIR 2014 - Bronze Medal

BETTANE & DESSEAUME WINE GUIDE 2014 - 15 / 20

DVE Wine Guide, Paris, France 2014 - 83 / 100

GUIDE HACHETTE 2014 - 1 Etoile

CONCOURS NATIONAL DES CREMANTS 2013 - Silver medal


CONCOURS NATIONAL DES CREMANTS 2013 - Gold medal


GUIDE HACHETTE 2013 - 3 Etoiles + Coup de Cœur


INTERNATIONAL WINE CHALLENGE 2013 - Bronze Medal

VINALIES INTERNATIONALES 2013 - Prix Vinalies

GUIDE REVEL (Canada) 2011 - 2 étoiles et demi

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