

Louis Bouillot,

`Perle d'Aurore` Crémant de Bourgogne Brut Rosé NV

Bourgogne, Burgundy, France



PRODUCER

Louis Bouillot was founded in Nuits-Saint-Georges in 1877 by Jean Bouillot. With over 130 years of experience, Bouillot is one of the oldest producers of Crémant de Bourgogne, as well as being the largest. Today, the house is owned by the Boisset family, but expertly guided by Crémant specialist winemaker Olivier Medigue. Perle d'Aurore is a Crémant Rosé, made from Pinot Noir, while Perle Noire is a sparkling, Brut style made from Pinot Noir and Gamay and aged on its lees for 15 months.

VINEYARDS

The Pinot Noir fruit for the Perle d'Aurore is sourced entirely from Burgundian vineyards in the Côte d'Or and Côte Chalonnaise. The Gamay is from the Maconnais.

VINIFICATION

The Perle d'Aurore is a sparkling rosé produced from a majority of red grapes (90%). It is made by the 'méthode traditionnelle', the same as in Champagne. The grapes were lightly pressed after a short maceration on the skins. The individual parcels of wine were blended, then the 'liqueur de tirage' of sugar and yeast was added, before the wine was bottled ready for the second fermentation. The bottles were aged for over 24 months at a constant temperature of 12°C, rather than the six months legally required before disgorgement. The bottles were then topped up with a 'liqueur de dosage' before release.

TASTING NOTES

Lovely rose pink in colour, with fine bubbles and a light mousse. Perfumes of blackcurrant and strawberry follow through to a fine, ripe fruit on the palate, balanced by a freshness and clean finish with a lingering hint of strawberries.

AWARDS

Decanter World Wine Awards 2021, Silver Medal
International Wine Challenge 2021, Silver
International Wine Challenge 2019, Silver

Grape Varieties	70% Pinot Noir 20% Gamay 10% Chardonnay
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Winemaker	Olivier Medigue
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Closure	Natural Cork
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ABV	12%
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Residual Sugar	12g/L
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Acidity	4g/L
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