



DE PERRIÈRE

BLANC DE BLANCS **BRUT**



Grape Varieties:

The selection of base wines is made among the different grape varieties and depending on the vintage characteristics in order to obtain the desired style.

The grape varieties that can be used in variable proportions are: Airen, Ugni Blanc, Colombard, Durello, Macabeu, Chardonnay

Winemaking

*Natural fermentation in VAT.
Aged for a minimum of 3 months.*

Tasting notes

*Pale golden color. White flesh fruit dominant bouquet, apple and pear.
A clean fresh attack.*

Analysis

*Alcohol : 11,5 % vol.
Residual sugar : 10 g/l.*

Serving temperature *Between 6 ° and 8 ° C.*

5 Quai Dumorey - B.P.102 - 21703 Nuits-Saint-Georges cedex - France

Tél. 03 80 62 61 64 - Fax 03 80 62 61 57



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CRÉMANT DE BOURGOGNE BRUT



Origin of the grapes A.O.C. Burgundy area.

Grape varieties Pinot Noir, Chardonnay, Gamay, Aligoté.

Winemaking Traditional method with a minimum ageing of 12 months on slats.

Tasting notes Representative traditional wine using the four Burgundian grape varieties.
Pale yellow colour. Fresh and fruity nose with aromas of almonds and white blossoms. The palate is well-balanced.

Analysis Alcohol : 12 % vol.
Residual sugar : 10-12 g/l.

Serving temperature Between 6° and 8° C.

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