

VINO FINO

Explore a World of Wine

LOUIS BOUILLOT PERLE de VIGNE CRÉMANT de BOURGOGNE NV



STAFF
PICK

VINO
VALUE

TOP
SELLER

\$32.99

Champagne look alike from Burgundy



Product Code:	7385	Closure:	Cork
Country:	France	Unit:	Each
Region:	Burgundy	Volume:	750ml
Sub Region:	Crémant de Bourgogne	Alcohol:	12.0%
Style:	Sparkling	Grape:	Pinot Noir, Chardonnay, Gamay, Aligoté
Variety:	Méthode Traditionnelle		



New Zealand
Wide
Delivery



Free Shipping
for Christchurch
orders \$150.00
and over



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TASTING NOTES

This has been one of our top selling bubbly for a number of years and it continues to surprise with its Champagne-like look and taste.

There is always something quite appealing about French bubbles and here's one that won't break the bank! This Crémant de Bourgogne (sparkling wine of Burgundy) is a blend of Pinot Noir, Gamay, Chardonnay, and Aligoté, produced by Louis Bouillot (founded in 1877) in Nuits-Saint-Georges, a little village nestled the heart of the Côte d'Or. It's very much a Champagne lookalike with a fine bead, beautiful balance, luscious fruit, subtle florals and gentle yeasty notes. It looks and tastes great!

Joelle Thomson, drinksbiz Magazine Decmeber 2024 (NV)

"A dry, flavoursome bubbly from Burgundy in north-west France. This medium-bodied French sparkling wine has hints of citrus and red fruit in aroma and taste."

Gold Medal - Best Sparkling Wine for Christmas - Yvonne Lorkin, Dish.co.nz, November 2023 (NV)

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"A spectacularly creamy, deliciously complex, juicy and generously lemon-licked style from Burgundy, crafted in the traditional method from a blend of Pinot Noir, Gamay, Chardonnay and Aligote. We loved the hints of Panettone dough and soft spice on the finish of this incredibly classy sip."

4 Stars Cuisine Méthode Traditionnelle Tasting, November 2023 (NV)

"Pale and bright in the glass with aromas of lemon sorbet and citrus flowers on the nose. The palate is very well structured and weighted with a vivacious mousse and excellent focus and length."

90/100 Cameron Douglas MS, November 2024 (NV)

"A lovely example with flavours of fresh white stone fruits and citrus, the autolysis offers a mix of baked goods and white peach, a soft and creamy mousse and acid line that carries both flavours and freshness. A balanced and well made wine with drinking from day of purchase through 2027+."

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch