

# 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



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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."

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**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."

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**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+."

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

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## 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