

DE PERRIERE

DE PERRIERE FRANCE ROSE BRUT

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TECHNICAL DETAILS

The Estate

This top producer has been making sparkling wines in the “methode traditionnelle” in Burgundy since 1920, at its winery in Charnay-Les-Macon. It was one of the very first houses in the Mâconnais to produce Cremant de Bourgogne, thanks to its years of experience and in-depth understanding of the vinification of the Chardonnay grapes grown on the estate. Today, the company is part of the Boisset “Famille des Grands Vins” group and its sparkling wines are now made at the winery in Nuits St. Georges.

Wine Making

All great Champagnes age, but blanc de blancs do so particularly well. The chalky texture, high acidity and steely character often found in the young wines provide long-term potential.

Food Suggestions

Pairs well with meaty fish such as salmon, mackerel, monkfish, swordfish, or tuna.

TASTING NOTES

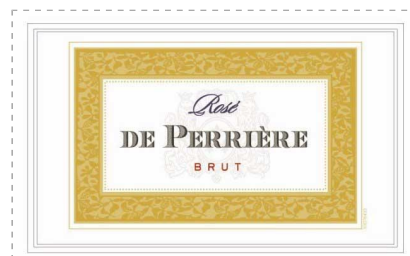
Pours to a pale salmon pink color. To the nose, the aromas of red currants and bright fruits such as strawberries, pears, peach, and cherries. On the palate, red summer berries and hints of mint create a short finish with a fresh, light, and bubbly feel.

Grape blend of Pinot Noir and Chardonnay.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family Owned
- ABV%: 11.5
- Class: Rose

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

