

DE PERRIERE

DE PERRIERE BLANC DE BLANCS BRUT

NUITS ST. GEORGES • BURGUNDY • FRANCE • EUROPE

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 shellfish, poultry dishes, appetizers and snacks, lean fish, and aperitif.

TASTING NOTES

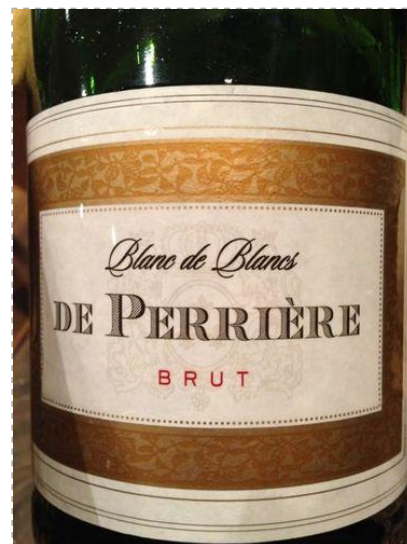
A full-bodied mousse, while the bubbles are still showing as delicate and fine. The strongest notes are of green apple and lemon curd, offering a creamy citrus profile. The charmat method, here using a horizontal tank with a rotating screw that constantly turns the yeasts, produces exceptional texture and creaminess. The flavour profile is bold and is balanced with fresh acidity and a seductively lush finish.

Grape blend of Chardonnay, Ugni Blanc, and Colombard.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

