

Enjoy Wine and Food

Louis Bouillot Perle de Vigne Grand Reserve Brut

by Meg on January 1, 2009



© photo credit: [Michael \(mx5tx\)](#)

Happy New Year 2009!

There are not many occasions that we find ourselves grabbing that bottle of Champagne (or Brut) off of the shelf, but New Years Eve truly demands a “sparkling wine”. This year we enjoyed a Brut wine that was new to us, having only tasted it at a wine store tasting. This is one that we really enjoyed!

From the *Boisset Family Estates* vineyards in the Burgundy France region, Appellation Cremant, we enjoyed the ***Perle de Vigne — Grande Reserve Brut***.

A little bit about Louis Bouillot, from the Vineyard website:

“Louis Bouillot became involved in the elaboration of Sparkling Burgundy wines according to the

“méthode champenoise” in 1877, and has now become the specialist of top quality Crémant de Bourgogne, dedicated to real connoisseurs.”

The wine is bottled as “Methode Traditionnelle”, which means that it has been fermented in the bottle and has been given two years of aging time, as with traditional Champagne. From the Burgundy area, however, hence the designation — Brut.

And now .. the wine ..

We found the Perle de Vigne to be pale straw in color, with a creamy smooth taste, quite pleasant, light in body, with subtle flavors of vanilla, and almond. It has a nice finish, slightly sweet and citrusy at the same time, but still very dry.

The wine is composed of 80% Pinot Noir and 20% Chardonnay, with the grapes coming from the Burgundy area.

We found this Brut at our local wine store for \$11.99, which we thought was a great value for a sparkling wine of this quality.