



LOUIS PERDRIER

Brut Excellence

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| VARIETALS | A blend of Ugni blanc, Colombard, Chenin, Folle Blanche, and Menu Pineau. |
| VINTAGE | NV |
| REGION | Burgundy, France |
| TECHNICAL DATA | Alcohol 11% Residual sugar 8-13g/l Total acidity 2.8-4g/l pH 3-3.8 |
| APPEARANCE | Pale-yellow in colour with hints of gold with numerous fine bubbles. |
| NOSE | Fresh and delicate on the nose with nice fruit aromas. |
| PALATE | Light and slightly sweet, it offers nice citrus flavors and a soft, round finish. Well balanced, refreshing and enjoyable. |
| AGEING | Extended ageing on the lees in vats. |
| PAIRING | It is the perfect everyday bubbles, also good for making sparkling cocktails like mimosas. |

ORDER CODE

FR278
