



LOUIS PERDRIER

Brut Excellence

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

FR0278
