

PERLANE NV



Technical Sheet

Pressing	Pure cuvee
Fermentation	Stainless steel tank and barrels (red wine)
Assembly grapes	26% Chardonnay, 74% Pinot Noir
Assembly Rosé	91% Oriane and 9% red wine (Pinot Noir 2014)
Assembly years	59% of 2017, 41% of 2016
Bottling	February 2018
Ageing	30-42 months in bottles
Production	6000 bottles
Dosage	9 g/L of rectified concentrated grape must
Alcohol	12 % Vol.

PERLANE NV



TASTING

Eye: The bubbling is active and very fine. The pale golden robe is accompanied by clarity and brilliance.

Nose: The first nose is ripe of white flesh fruits, then we have notes of strawberry in the aeration.

Taste: The taste, comely, offers a range of sweet marmalades and fresh red fruits (raspberry, strawberry).

Wine & food pairing : as an aperitif, dinner, langoustine, meat tartare, dessert with red berries not too sweet, dishes a little exotic.

The dish: small fried red mullet, taboulé with grenadine seeds and red mullet liver juice.

REWARD



Guide Hachette des Vins



Gault et Millau 2015 2016 2017 2018



Wine enthusiast 88/100



Terre de Vins 16/20