

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	60% of 2015, 40% of 2014
Bottling	January 2016
Ageing	18 à 30 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: Aperitifs, sweet and sour dishes, oriental and spicy cuisine (curry, thai, indian), Salads and fruit-based desserts, grill meats...

REWARD



Guide Hachette des Vins 2015



Gault et Millau 2015 2016 2017 2018



Wine enthusiast 88