



CHAMPAGNE  
**BESSERAT DE BELLEFON**  
1843

## EXTRA BRUT

classic range



Besserat de Bellefon uses grapes from the finest locations in the region: Le Mesnil sur Oger, Chouilly, Cramant, Grauves, Fontaine-Denis, Bisseuil, Bassuet, Boursault, Venteuil, Reuil, Verzenay. The two grape varieties are used to make most BB wine: Pinot Noir for body and power, Chardonnay which adds finesse and delicate aromas.

**VARIETAL:** 30% Chardonnay, 70% Pinot Noir

**DOSAGE:** 5 g/l

**REGION:** Champagne

### TASTING NOTES:

**TO THE EYE:** Brilliant straw color with copper highlights. Fine, persistent froth forming a noticeable ring.

**ON THE NOSE:** Mineral, intense and slightly citrus. Great elegance of expression following aeration. Salty and roasted notes are also present.

**ON THE PALATE:** The attack is fresh and the chiseled structure reveals a charming astringency. Fruits are present in the form of pear and quince. The finish is refreshing, persistent, complex and refined.

**AGING:** 5 years

**ALCOHOL:** 12.5%

### WINEMAKERS ADVICE:

Cuvée des Moines extra brut is a very lightly dosed wine that can play a particular role in certain food/wine matches. Its strong personality makes it an ideal accompaniment for seafood dishes, scallops fried with lime, or even a fine Havana cigar at the end of a meal.

UPC# 6 94947 00310 3  
6pk | 750ml

