



CHAMPAGNE  
**BESSERAT DE BELLEFON**  
1843

## GRAND TRADITION BRUT

in search of a perfect balance



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 three grape varieties are used to make most BB wine: Pinot Noir for body and power, Pinot Meunier for tender and fruity notes, Chardonnay which adds finesse and delicate aromas.

**VARIETAL:** 45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier

**REGION:** Champagne

### TASTING NOTES:

**TO THE EYE:** Bright yellow color. A shimmering wine with an abundance of tiny bubbles.

**ON THE NOSE:** A Mirabelle plum and peach notes with the presence of the Chardonnay grape. Full of finesse and elegance.

**ON THE PALATE:** The initial impact is fresh and structured. Perfect balance. The strength of the Pinot grape comes through on the palate, with red fruits and honey. The finish is long and powerful.

### WINEMAKERS ADVICE:

At the table, best with starters and fish. Its definite nose and unassuming vinosity will form a tasty combination with roasted poultry and other white meats, served with sauce or wild fowl.

UPC# 6 94947 04012 2  
12pk | 750ml

