



CHAMPAGNE  
**BESSERAT DE BELLEFON**  
1843

## CUVÉE DES MOINES - 'BLEND OF THE MONKS'

$$V_{\text{bulle}} \approx \frac{d^3}{2} \approx 2,3 \times 10^{-4} \left( \frac{1}{\rho_g} \right)^{2/3} (273 + T)^{5/3} \left( \frac{C_L - k_H P}{P} \right) h$$



### THE ARTISAN OF CUVÉE DES MOINES

The artisan of Cuvée des Moines Cédric Thiébault, Cellar Master for Besserat de Bellefon, has crafted the House's wines for nearly ten years, each passing year providing the promise of future excellence. Cédric Thiébault, whose roots lie in the Champagne region, is one of the region's promising Cellar Masters. He joined Besserat de Bellefon in 1999 and spent seven years perfecting his knowledge of the House's unique style with a team of oenologists in Epernay. In 2006 he was entrusted with the great responsibilities that are inherent to the position of Cellar Master. Cédric Thiébault is guardian of both the House style and that of the

wines made from some of the most prestigious crus of the region (Avize, Bouzy, Chouilly, Cramant). This constant pursuit of elegance and finesse leads to a very subtle balance between aromatic strength, freshness and effervescence, while respecting ancestral tradition.



### A LASTING PARTNERSHIP WITH GRAPE SUPPLIERS

Only the best grapes will give excellent Champagnes, which is why Besserat de Bellefon's policy on grape supply is intentionally highly selective. In order to construct its unique style, a blend of power and elegance, Besserat de Bellefon relies on its own 25 hectare vineyard, mainly situated in the Marne Valley (a bastion of the Pinot Meunier grape) as well as a network of grape suppliers who supplement the House's requirements for high quality grapes. Conscious that the diverse nature of the various crus and the synergy between them brings even greater finesse and complexity to their blends, the House has built strong relationships with around a hundred winegrowers with vineyards situated in the best terroirs of the Champagne region.

Most of these families have worked very closely with the House for several generations, contributing to the consistency in style of Besserat de Bellefon's wine.





CHAMPAGNE  
**BESSERAT DE BELLEFON**  
1843



## CRÉMANT DES MOINES

Besserat de Bellefon Champagne line was initially known as Crémant des Moines, paying homage to the Benedictine monks who first mastered the techniques of producing Champagne. Eventually, this line was renamed the Cuvée des Moines ("blend of the monks"). The term "Crémant" once referred to Champagnes made with less pressure, giving them a creamier texture, and a number of Houses made Champagnes in that style. The entire portfolio of Besserat de Bellefon Champagnes is made with a lower pressure. Other Houses may produce a single Champagne with a lower pressure but Besserat may be the only House that does so for all of its products.

These smaller bubbles make the Champagne taste creamier, more unctuous, and lighter, which works well with a variety of foods. The lesser pressure and smaller bubbles is accomplished by using less liqueur de tirage, a smaller dosage. This causes the secondary fermentation to be lighter and also means there is less sweetness in their Champagne. This is not the only production method though that sets Besserat apart from most other Houses.



**ON TASTING IT YOU WILL DISCOVER THE BESSERAT DE BELLEFON SENSATION...** The House's Champagnes are characterized by a creamy froth and bubbles that are 30% finer than those of other Champagnes, giving rise to the Besserat de Bellefon Sensation. The House style is based on its unique crafting process which uses less liqueur de tirage. The ensuing secondary fermentation is lighter and more delicate; the process is assisted by deep, cool cellars which enable a smooth and lingering froth to develop. The pressure is therefore less than in a conventional bottle (4.5 kg as opposed to 6 kg). The delicacy of the bubbles and lightness of froth give Cuvée des Moines a creamy flavor which makes it particularly suitable as an aperitif and for fine dining. Cuvée des Moines is a Champagne wine that has been specifically created to accompany the most outstanding of fine dining experiences, from the aperitif onwards.

