

BLANC DE NOIRS GRAND CRU 2015

THE 'COMPLEX AND WARM' SIGNATURE OF THE HOUSE

For nearly a century, Besserat de Bellefon has been producing cuvées with a unique style, mainly from Grands and Premiers Crus, where the finesse of the bubbles is at the heart of the identity. Finer and lighter, it offers a silky and elegant texture, enhanced by an iconic bottle inspired by the 18th century.

Faithful to this heritage, Cédric Thiébault, Cellar Master, precisely adjusts the pressure and encourages slow fermentation, ensuring a delicate and perfectly controlled effervescence.

The vinification process favours the absence of malolactic fermentation in order to preserve the freshness and elegance of the fruit, a lively attack and aromatic purity.

Made exclusively from iconic Grands Crus, this cuvée combines the power and warmth of Bouzy and Ambonnay with the tension of Verzy and Mailly, resulting in a wine that is balanced, complex and warm.

« The Blanc de Noirs cuvee embodies all the intensity and dynamism of our House. Its powerful and complex nose combines exotic notes with the richness of damson plums, while the palate, athletic and energetic, reveals controlled power and an explosion of flavors. This cuvee reflects the strength and character of its terroirs, while retaining remarkable elegance. »

Cédric Thiébault

Cellar Master, Champagne Besserat de Bellefon



TECHNICAL INFORMATION

BLEND

100% Pinot Noir of Grand Cru - Vintage 2015

SOURCING

5 Grands Crus: Ambonnay | Bouzy | Mailly | Verzy | Verzenay

DOSAGE

7g/L

AGEING

Minimum 10 years on lees. Minimum 6 months after disgorging.



ASPECT

Russet gleams | Yellow colour



NOSE

Intense | Pink grapefruit | Vine peach | Quetsche plum | Exotic fruits | Mature | Complex



PALATE

Rich | Elegant | Creamy | Athletic | Dynamic

FOOD AND WINE PAIRINGS

- Mushroom and Parmesan ravioli
- Braised veal tenderloin
- Hand-cut beef tartare
- Veal, olive and prune tagine
- Rib of beef with thyme and Bordeaux cep mushrooms
- Extra Mature Mimolette

SERVING TEMPERATURE: between 10 and 12°C