

VINTAGE
1986

RÉSERVE
COLLECTION
RÉSERVE



CHAMPAGNE
BESSERAT DE BELLEFON
1843



A gloomy start to spring. A relatively dry but cool summer followed by a warm and sunny autumn. Ripening which, as we know, is weather-dependent, was able to take place favourably in late September and early October. The harvest was abundant: 11,600 kg per hectare and of good quality for most of the Champagne crus.

This Besserat de Bellefon 1986 vintage was made from grapes coming entirely from five Grands Crus villages, one Premier Cru village and one Cru village.

The particularity of this vintage is that it did not undergo malolactic fermentation.

“It’s a champagne, but above all it’s a fine wine that has not been altered by time. The 1986 vintage has managed to find a balance between freshness, fruitiness and vinosity, without overpowering the wine’s character and purity.”

Cédric Thiébault

Cellarmaster, Champagne Besserat de Bellefon.



TECHNICAL INFORMATION

BLEND: 35% Chardonnay — 35% Pinot Noir — 30% Meunier

SOURCE:

Five Grands Crus: Mesnil-sur-Oger — Oger — Chouilly Verzenay Bouzy.

One Premier Cru: Cumières

One Cru: Damery

DOSAGE : 3g/L



ASPECT

An intense colour — Golden yellow — Satiny glints — Small bubbles



NOSE

Candied fruit — Citrus — Apricot — Honey — Dry hay — Toasted brioche — Smoky



PALATE

Generous — Elegant — Powerful — Mineral — Smooth

Serving temperature: 10 to 12°C



FOOD/WINE PAIRING

- Squab roasted with cep mushrooms
- Slow-roast leg of lamb

