

VINTAGE
1990

RÉSERVE
COLLECTION



CHAMPAGNE
BESSERAT DE BELLEFON
1843



Weather conditions in 1990 were very similar to those of 1989 with a dry and hot spring and summer leading to early harvesting. The grapes from the black varieties were particularly healthy. We were a little worried about the Chardonnay as we approached picking time. After storms at the end of August, we feared an attack of rot. Most fortunately, the fine weather that followed prevented the parasite from developing and the excellent qualitative levels of this yield were noted.

This Besserat de Bellefon 1990 vintage was made from grapes coming entirely from seven Grands Crus villages, one Premier Cru village and one Cru village.

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

“Remarkable for its balance, our 1990 vintage reveals notes of spice and honey and flavours of candied fruit. A collector’s wine par excellence but, first and foremost, a vintage that ages exceptionally well.”

Cédric Thiébault

Cellarmaster, Champagne Besserat de Bellefon.



TECHNICAL INFORMATION

BLEND: 44% Pinot Noir — 32% Chardonnay — 24% Meunier

SOURCE:

Seven Grands Crus: Cramant — Mesnil-sur-Oger — Oger — Vertus — Ay
Bouzy — Verzy

One Premier Cru: Cumières

One Cru: Damery

DOSAGE : 3g/L



ASPECT

Deep yellow — Golden glints — Small bubbles



NOSE

Honey — Conifers — Gingerbread



PALATE

Round — Warm — Vanilla — Candied citrus fruits — Fine tautness

Serving temperature: 10 to 12°C



FOOD/WINE PAIRING

- Spicy chicken
- Rack of honeyed pork

