

# BLANC DE BLANCS

## GRAND CRU



CHAMPAGNE  
**BESSERAT DE BELLEFON**  
1843



Our Cellarmaster, Cédric Thiébault, sources the grapes for our Besserat de Bellefon Blanc de Blancs exclusively from six Grand Cru villages.

Blanc de Blancs, the “Haute Couture” signature from Besserat de Bellefon

This cuvee is the fruit of a unique and very specific method of champagne making that has been perpetuated by Besserat de Bellefon since 1930. This consists of adding less “liqueur de tirage” (a mix of sugar, yeast and must) at the moment of bottling which creates a lighter, more diaphanous formation of effervescence. The mousse is smooth, creamy and persistent. A distinctive feature of the Blanc de Blancs is the absence of malolactic fermentation.

*“Sculpted from the rocky soil of its terroir, BB Blanc de Blancs offers a magnificent chain of creamy bubbles of incredible precision. The nose is intense, mineral and saline, with fresh citrus aromas intermingling harmoniously with floral notes of honeysuckle and acacia. A finely-honed palate with superb structure and magnificent amplitude. Translucent and pure, citrus and lemon compose a symphony of absolute elegance.”*

### **Cédric Thiébault**

Cellarmaster, Champagne Besserat de Bellefon.



## **TECHNICAL INFORMATION**

**BLEND:** 100% Chardonnay

### **SOURCES:**

Six Grand Crus: Avize — Chouilly — Cramant — Mesnil-sur-Oger — Oger Oiry

**DOSAGE:** 7g/L

**AGEING:** Three years on lees /a minimum of six months after disgorgement



### **ASPECT**

Bright yellow — Pure — Gleaming



### **NOSE**

Mineral — Subtle — Citrus — Saline — Diaphanous — Acacia



### **PALATE**

Taut — Chalky — Chiselled — Vibrant — Precise

**SERVING TEMPERATURE:** 8 to 10°C



## **FOOD/WINE PAIRING**

- Scallop carpaccio with white truffle oil
- Atlantic lobster à la plancha