

BLANC DE NOIRS GRAND CRU



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

Blanc de Noirs, the “Explosion of Aromas” 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 our Blanc de Noirs is the absence of malolactic fermentation.

“This blend combines the power and the intensity of Bouzy and Ambonnay with the freshness and tension of Verzy and Mailly, to offer a superbly balanced, complex, warm and diaphanous wine.”

Cédric Thiébault

Cellarmaster, Champagne Besserat de Bellefon.



TECHNICAL INFORMATION

BLEND: 100% Pinot Noir

SOURCES:

Four Grand Crus: Ambonnay — Bouzy — Mailly-Champagne — Verzy

DOSAGE: 7g/L

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



ASPECT

Russet gleams — Profound



NOSE

Intense — Exotic — Damson — Powerful — Complex



PALATE

Vibrant — Energetic — Saline — Grapefruit

SERVING TEMPERATURE: 10 to 12°C



FOOD/WINE PAIRING

— Braised pork fillet

— Tournedos Rossini with porcini mushrooms



100ml:
E = 308 kJ / 74kcal