

BB 1843



CHAMPAGNE
BESSERAT DE BELLEFON
1843



Our Cellarmaster, Cédric Thiébault, sources the grapes for our Besserat de Bellefon BB 1843 exclusively from five Grand Cru and two Premier Cru villages

BB 1843, the “Most accomplished” signature from Besserat de Bellefon.

BB 1843 is an experimental cuvee where the use of oak in both fermentation and ageing adds subtly discreet oaky notes that preserve the purity of the wine. It 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 BB 1843 is the absence of malolactic fermentation.

“Visually stunning, intense pale gold with light amber gleams. Aromas of milk bread, baking, panettone and citrus zest intermingle on the nose. The sensation of creaminess in the mouth is extraordinary. It possesses a purity and tension that resonate on the palate and set the taste buds soaring. A remarkably persistent finish on notes of soft spices and an agreeable touch of bitterness.”

Cédric Thiébault

Cellarmaster, Champagne Besserat de Bellefon.



TECHNICAL INFORMATION

BLEND: 45% Pinot Noir — 45% Chardonnay — 10% Pinot Meunier

SOURCES:

Five Grand Crus: Chouilly — Cramant — Oger — Ambonnay
Milly-Champagne

Two Premier Crus: Cumières — Mareuil-sur-Aÿ

VINTAGE: Multi-vintage — 2008 — 2009 — 2012

DOSAGE: 6g/L

AGEING: Aged in oak barrels

Five years on lees / a minimum of two years after disgorgement



ASPECT

Pale gold — Amber gleams — Very fine bubbles — Brilliance — Purity



NOSE

Subtle — Ethereal — Softly oaky — Freshly baked bread
Preserved citrus zest — Mineral — Chiselled



PALATE

Purity — Tension — Energy — Authenticity — Power — Elegance
Spicy persistence — Resonance

Serving temperature: 10 to 12°C



FOOD/WINE PAIRING

- Seared scallops on a bed of artichokes sautéed in sea salt butter
- 7-hour roast leg of lamb
- Apple and raspberry compote with pink biscuit crumble