

# LE TRIPLE B

5<sup>TH</sup> ELEMENT



CHAMPAGNE  
**BESSERAT DE BELLEFON**  
1843



Our Cellarmaster, Cédric Thiébault, historically sources the grapes for our Besserat de Bellefon Le Triple B in the «Vallée de la Marne» on calcareous clay soil.

Le Triple B, the «Biological» signature from Besserat de Bellefon

Le Triple B has the particularity of not having undergone malolactic fermentation.

«The Besserat de Bellefon concept and signature add a new meaning to this Vin de Champagne: precise vinification and careful blending enhance the original taste and freshness of the grapes».

**Cédric Thiébault**  
Cellarmaster, Champagne Besserat de Bellefon.



## TECHNICAL INFORMATION

**BLEND:** 60% Pinot Noir — 30% Meunier — 10% Chardonnay

**SOURCES:**  
Vallée de la Marne — Calcareous clay soil

**DOSAGE :** < 3g/L

**AGE OF VINES:** 37 years old on average

**TIRAGE:** 60 458 bottles on 07.04.2014



**ASPECT**  
Slightly yellow — Fine bubbles



**NOSE**  
Intense — Fresh fruit — Vine peach — red fruits — Smooth



**PALATE**  
Intense — Elegance — Minerality — Remarkable salinity

**SERVING TEMPERATURE:** 8 to 10°C



## FOOD/WINE PAIRING

- Shrimp and thyme bouquets
- Marinated meat on the plate
- Grilled fish with Thai spices