LE TRIPLE B

VINTAGE 2015

5 TH 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: 50% Pinot Noir | 30% Meunier | 20% Chardonnay

SOURCES:
Vallée de la Marne — Sol argilo calcaire

DOSAGE: < 3g/L

AGE OF VINES: 40 years old on average

TIRAGE : 69 444 bottles on 06.06.2016

VENDANGES : 09/09/2015 to 16/09/2015

ASPECT
Slighty yellow | Fine bubbles

NOSE
Intense | Fresh fruit | Vine peach | Red Fruits | Apple, pear, cinnamon compote | Apricot, Lychee fruit paste | Complex | Sweet

PALATE
Beautiful tension | Powerful | Mineral | Remarkable salinity

SERVING TEMPERATURE: 8 to 10°C

FOOD / WINE PAIRING

— *Carpaccio of scallops with lemon caviar*

— *Marinated meat on the plate*

— *Grilled fish with Thai spices*

100ml:
E = 310 kJ / 74kcal

Committed for many years to organic and biodynamic agriculture, our estate is involved in the protection of our ecosystem and intends to respect the balance between the land, the plants and the people.

FR-BIO-01
Agriculture France

www.besseratdebellefon.com