

CUVÉE 180^{ÈME} ANNIVERSARY

A TRIBUTE TO PATIENCE



CHAMPAGNE
BESSERAT DE BELLEFON
1843



La 180 has been specially assembled by our cellar master Cédric Thiébault for the Anniversary of the House. It represents the most refined expression our Maison's style.

This exceptional cuvée is composed of the best crus from two major vintages in Champagne, 2012 and 2015, showcasing rare complexity and incomparable finesse.

«The first nose boasts aromas of white flowers (peonies), quickly followed by slightly toasted bread. After a frank oxygenation, subtle and noble fragrances of oak appear, underlined by coconut and licorice.»

Cédric Thiébault
Cellarmaster, Champagne Besserat de Bellefon






TECHNICAL INFORMATION

BLEND: 60% Chardonnay | 30% Pinot Noir | 10% Meunier

VILLAGES: Mesnil-sur-Oger | Cramant
Mailly-Champagne | Ambonnay | Chouilly | Mareuil | Cumières
Boursault

DOSAGE 4.5g/Liter (Extra Brut)

HARVEST: 2012 | 2015

-  **ASPECT:** Shiny | Light straw gold | Fine effervescence.
-  **NOSE:** White Flowers | Slightly toasted bread | Fine oak
Coconut | Licorice.
-  **PALATE:** Fresh | Tense & precise | Creamy | Nectarine
Apricots | Minerality | Palatable | Iodine | Elegant.

SERVING TEMPERATURE: 10 to 12°C



FOOD PAIRING

- Oven roasted John Dory in a Yuzu
- Salt crusted sea bass

