

VINTAGE  
1985

RÉSERVE  
COLLECTION

  
CHAMPAGNE  
BESSERAT DE BELLEFON  
1843



After a slow and sometimes difficult flowering, fruit setting was exceptional. From the first days of July, the young berries quickly rounded and the clusters filled as soon as the flowering was over. Arriving just in time, a few showers at the beginning of September enabled us to avoid drought and stimulated ideal maturity in the grapes. Following tradition, Maison Besserat de Bellefon could not but make a vintage out of such an exceptional year.

This Besserat de Bellefon 1985 vintage was made from grapes coming entirely from six Grands Crus villages, one Premier Cru village and one Cru village.

The particularity of this vintage is that it did not undergo malolactic fermentation.

“At the peak of its tasting, our 1985 vintage is a powerful and expressive wine which reveals spicy notes and flavours of cooked fruits. Its elegant and refined profile make this a truly gastronomic wine.”

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



### TECHNICAL INFORMATION

**BLEND:** 38% Chardonnay — 38% Pinot Noir — 24% Meunier

**SOURCE:**

**Six Grands Crus:** Avize — Mesnil-sur-Oger — Oger — Chouilly  
Verzenay — Bouzy.

**One Premier Cru:** Cumières

**One Cru:** Damery

**DOSAGE :** 3g/L



**ASPECT**  
Deep yellow — Golden glints — Small bubbles



**NOSE**  
Expressive — Complex — Roasted notes — Toasted — Pear — Quince  
cheese — Spicy notes — Ginger — Cinnamon — Aniseed



**PALATE**  
Structured — Powerful — Rich — Natural freshness — Balanced

**Serving temperature:** 10 to 12°C



### FOOD/WINE PAIRING

- Cassolette of langoustine with Thai spices
- Bellota Iberian ham

