

BLEU BRUT

THE SIMPLICITE LINE



CHAMPAGNE
BESSERAT DE BELLEFON
1843



Our Cellarmaster, Cédric Thiébault, historically sources the grapes for our Besserat de Bellefon Bleu Brut in the best villages of Champagne.

Bleu Brut, the "Timeless" signature from Besserat de Bellefon

This cuvee 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 our Bleu Brut is the absence of malolactic fermentation.



"Its dazzling clarity, imbued with minerality, reveals the depth of its original balance. Brimming with fruit, spices and immense energy, Bleu Brut shimmers with luminous coppery highlights and offers magnificent depth. A timeless signature. A first step into the world of BB."

Cédric Thiébault
Cellarmaster, Champagne Besserat de Bellefon.



TECHNICAL INFORMATION

BLEND: 45% Pinot Meunier — 30% Chardonnay — 25% Pinot Noir

SOURCES: Avize — Mesnil-sur-Oger — Louvois — Bisseuil — Vertus
Mareuil-sur-Aÿ — Grauves — Cumières

Reserve WINES: 30% Solera

DOSAGE: 9g/L

AGEING: Three years on lees /a minimum of six months after disgorgement



ASPECT
Coppery — Straw yellow — Luminous



NOSE
Expansive — Sumptuous — Lime blossom
Honeysuckle — Hazelnut — Mirabelle plum



PALATE
Harmonious — Balanced — Vinous

SERVING TEMPERATURE: 8 to 10°C



FOOD/WINE PAIRING

— Smoked duck breast and onion confit speculoos.

— Sardines with Yuzu