

EXTRA BRUT

THE SIMPLICITE LINE



CHAMPAGNE
BESSERAT DE BELLEFON
1843



Our Cellarmaster, Cédric Thiébault, historically sources the grapes for our Besserat de Bellefon Extra Brut in the best villages of Champagne; mainly Mesnil-sur-Oger, Mareuil, Bisseuil, Mailly and Rilly-la-Montagne.

Extra Brut, the “Saline and Toasted” 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 Extra Brut is the absence of malolactic fermentation.



“To the eye it is pure and bright, gleaming pale gold in colour with coppery highlights. The nose is mineral, precise and lightly citrusy, evolving to saline and toasted notes. Fresh and finely chiselled in the mouth. Extra Brut is a low dosed champagne which enables it to be paired in all simplicity with seafood, pan-fried scallops with lime or dishes with Asian citrus fruits. A revelation...”

Cédric Thiébault
Cellarmaster, Champagne Besserat de Bellefon.



TECHNICAL INFORMATION

- BLEND:** 75% Pinot Noir — 25% Chardonnay
- SOURCES:** Mesnil-sur-Oger — Bisseuil — Mailly — Mareuil Rilly-la-Montage
- DOSAGE:** 3.5g/L
- AGEING:** Eight years on lees /a minimum of two years after disgorgement

-  **ASPECT**
Deep yellow — Gold — Matte
-  **NOSE**
Reserved then opulent — Macadamia nuts — Currants Smoky — Toasted
-  **PALATE**
Pastries — Polished — Eternal

SERVING TEMPERATURE: 8 to 10°C



- FOOD/WINE PAIRING**
 - Tartare of cod with citrus fruit and pink peppercorns
 - Crab terrine with curried cream