

VINTAGE 2013



CHAMPAGNE
BESSERAT DE BELLEFON
1843



100ml:
E = 307 kJ / 73kcal



2013 will go down in history as one of the last October harvests. After a cooler winter and spring than usual, summer was hot, dry and stormy, before giving way to a late autumn season that saw the return of a huge amount of rain.

Besserat de Bellefon 2013 Vintage, the “Exceptional Harvest of the House” signature.

As with each of its cuvées, the 2013 vintage has the distinctive feature of not undergoing malolactic fermentation, a process championed by the House that lends the 2013 vintage a wonderful tension and remarkable freshness with excellent ageing potential and results in a finer aromatic palette, free from any lactic flavours.

«Our 2013 Vintage is an expressive and powerful wine that boasts spiced notes and stewed fruit flavours. Where past meets present».

Cédric Thiébault
Cellar Master, Champagne Besserat De Bellefon






TECHNICAL INFORMATION

BLEND: 50% Chardonnay | 38% Pinot Noir | 12% Meunier

GRAPE SUPPLIES: Mesnil-sur-Oger | Oger | Chouilly Maily | Ambonnay | Ludes | Passy-Grigny

DOSAGE : 6g/L (Extra Brut)

AGEING: 9 years on the lees | min. 1 year after disgorging

-  **EYE:** Deep yellow | Fine bubbles | Abundant Creaminess.
-  **NOSE:** White flowers | Citrus | Candied exotic fruits
Pâtisserie | Almonds.
-  **PALATE:** Mineral | Gourmand | Silky | Precise Saline

Serving temperature: entre 10 et 12°C



FOOD PAIRING

— Cheese plate featuring Corsican cheeses with herbs, a Saint Maure, a Crottin de Chavignol and a truffled Pecorino.