

ROSÉ BRUT

THE SIMPLICITE LINE



CHAMPAGNE
BESSERAT DE BELLEFON
1843



100ml:
E = 308 kJ / 73kcal

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

Rose Brut, the “Vibrant and Sensual” 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 Rose Brut is the absence of malolactic fermentation.

“The Rose Brut cuvee is a celebration in the mouth. Delicate and gossamer light, its robe of pink muslin is like a sensual embrace. The nose is generous, intense and refined, studded with small red berries, with notes of redcurrant jelly and sweet almond. The finish is mouth-watering, bright and lightly spicy.”

Cédric Thiébault
Cellarmaster, Champagne Besserat de Bellefon.



TECHNICAL INFORMATION

BLEND: 50% Pinot Meunier — 25% Chardonnay — 25% Pinot Noir

SOURCES: across 40 Crus including:

Three Grand Crus: Avize — Mesnil-sur-Oger — Louvois

Five Premier Crus: Bisseuil — Vertus — Mareuil-sur-Aÿ — Graves Cumières

11% red wines from: Bouzy — Les Riceys — Vincelles

DOSAGE: 8g/L

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



ASPECT
Soft pink — Fine clear bubbles



NOSE
Red fruit — Hawthorn — Springtime energy



PALATE
Bright — Sensual — Wild strawberry

SERVING TEMPERATURE: 8 to 10°C



FOOD/WINE PAIRING

- Foie Gras and gingerbread skewers
- Jumbo prawns roasted in orange and pomegranate juice
- Pan-seared Brittany langoustines