

# BRIGITTE BARDOT



CHAMPAGNE  
**BESSERAT DE BELLEFON**  
1843



Our Cellarmaster, Cédric Thiébault, sources the grapes for our Besserat de Bellefon cuvee Brigitte Bardot exclusively from two Grand Cru and four Premier Cru villages.

Brigitte Bardot, the “Delicious” 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 the Brigitte Bardot cuvee is the absence of malolactic fermentation.

*“Encased in gold, this sumptuous nectar possesses a natural charm of infinite beauty and authenticity. True to its deepest values, embodied in the fine starburst of its effervescence, it unashamedly asserts its liberty and assumes its beauty. Inspired, and initialled, the Brigitte Bardot cuvee is a sparkling embodiment of “French Chic” which it spreads around the world.”*

#### **Cédric Thiébault**

Cellarmaster, Champagne Besserat de Bellefon.



#### **TECHNICAL INFORMATION**

**BLEND:** 70% Pinot Noir — 30% Chardonnay

#### **SOURCES:**

Two Grand Crus: Mesnil-sur-Oger — Mailly-Champagne

Four Premier Crus: Cumières — Grauves — Mareuil-sur-Aÿ — Biseuil

**DOSAGE:** 20g/L

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



#### **ASPECT**

Golden — Profound — Luminous



#### **NOSE**

Succulent — Patisseries — Vineyard peach — Complex — Mature



#### **PALATE**

Generous — Suave — Curvilinear — Creamy — Delectable

**SERVING TEMPERATURE:** 8 to 10°C



#### **FOOD/WINE PAIRING**

— Tuna sashimi with Yakitori sauce

— Saint Tropez tart