

# ROSÉ BRUT

THE SIMPLICITE LINE



CHAMPAGNE  
**BESSERAT DE BELLEFON**  
1843



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:** 9g/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