

2008 VINTAGE



CHAMPAGNE
BESSERAT DE BELLEFON
1843



Our Cellarmaster, Cédric Thiébault, sources the grapes for our Besserat de Bellefon Vintage 2008 exclusively from seven villages; six Grand Cru and one Premier Cru.

Vintage 2008, the “Exceptional Vintage” 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 Vintage 2008 is the absence of malolactic fermentation.

“Our Vintage 2008 is an expressive and powerful champagne, which unfurls beautiful spicy notes and aromas of cooked fruit. The past conjugated in the present.”

Cédric Thiébault
Cellarmaster, Champagne Besserat de Bellefon.



TECHNICAL INFORMATION

BLEND: 69% Chardonnay — 21% Pinot Noir — 10% Pinot Meunier

SOURCES:

Six Grand Crus: Mesnil-sur-Oger — Chouilly — Cramant — Avize
Ambonnay — Mailly.

One Premier Cru Cumières.

DOSAGE: 7.5g/L

AGEING: 12 years on lees — a minimum of one year after disgorgement



ASPECT
Deep gold — Intense



NOSE
Preserved citrus fruit — Honey — Spices — Panettone — Praline



PALATE
Immensely fresh — Opulent — Pure — Natural — Exceptional

Serving temperature: 10 to 12°C



FOOD/WINE PAIRING

- Bellota ham and Comté sticks
- Smoked salmon wraps with avocado and lamb's lettuce.

