






BESSERAT DE BELLEFON

Blanc De Blanc Grand Cru Brut

www.besseratdebellefon.com



VARIETALS	100% Chardonnay
VINTAGE	NV
REGION	Aÿ, Champagne, France
TECHNICAL DATA	Alcohol 12.5% Residual sugar 8.55 g/l Total acidity 8.40g/l pH 3.0
APPEARANCE	A very pure yellow colour. The froth is made up of light bubbles forming a delicate ring.
NOSE	The nose is intense with hints of citrus fruit combining admirably with floral notes of honeysuckle and acacia and first aromas of development and roasting.
PALATE	The minerality of these great Chardonnays blends perfectly with the dried fruit (apricot) and honeyed hints that appear in mid palate. The finish is fresh, tenacious and airy.
AGEING	3 years on the lees.
PAIRING	Ideal with scallops and foie gras.
READINESS FOR DRINKING	Disgorged June 2016. Drink now through 2028.
RATINGS	92pts  91pts    
ORDER CODE	FR992