

CUVÉE DES MOINES

VINTAGE 2012

— EXTRA BRUT —




CHAMPAGNE
BESSERAT DE BELLEFON
1843

THE "PRESTIGE CUVÉE" SIGNATURE FROM BESSERAT DE BELLEFON

From frost during winter time leading to a late bud burst (mid-April), to a vegetative cycle disturbed by frosts again and a loss of buds were followed by successive rainfalls helping mildew development which obviously reduced Flower numbers. Hailstorms furthermore reduced the flowering period Millerandage and flower abortion were numerous and hot and warm period led to sunburnt and hydric stress just before the harvest. The result gives small berries and a low yield: 8000 Kgs /ha

Nevertheless, the Pinot Noir and Meunier were fully concentrated with a lot of depth and the Chardonnay were very fresh with an amazing acidity: the equation is easy, «a difficult year giving birth to amazing Vins de Base», concentrated, very spicy, well-structured. But it was quite hard to define what they could become; the yield being poor, an accurate attention was necessary during the blending.

Cuvée des Moines clearly represents this 2012 year: complex, well-structured, a spicy touch, a nice freshness with a smooth and velvety finale. A «vin de caractère!».

Technical Information

Blend: 60% Chardonnay | 30% Pinot Noir | 10% Meunier

Sources:

Grand Cru of Pinot Noir: Mailly | Ambonnay

Grand Cru of Chardonnay: Avize | Chouilly | Mesnil-sur-Oger

1st Cru of Chardonnay: Grauves | Vertus

Cru of Meunier: Boursault (of «Vallée de la Marne»)

Dosage: 5.5g/L (Extra Brut)

Ageing: 11 years on lees and minimum 6 months after disgorgement.



The robe reveals a golden straw yellow. The train of bubbles is long-lasting; the beads abundant and lively form a nice cordon on the mirror of the glass. The Perlage is intense but gracious, active but elegant.



The first nose and the Palate develops Honey touches, yellow fruit expressions like mirabels along with subtle blond tobacco notes. When the wine opens: A touch of creamy Marzipan enhance its fragrance with a delicate touch of raisin. Delicate white flowers scents swirl into the glass.



A wine of High couture gastronomy: pure and elegant, racy and powerfull, Round and intense. Cuvée des Moines should be served at 11°C to reveal all its aromatic potential.

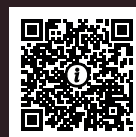


Food/Champagne pairing

- Pure and elegant, racy and solar: this champagne is definitely a gift which can pair subtle dishes like pure iodine scallops and fine Truffle slices.

- Calf sweetbreads in a light and creamy sauce will enhance this wine.

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100ml:
E=307kJ/73kcal