

CUVÉE DES MOINES

BLANC DE BLANCS

— VINTAGE 2015 —

PRESTIGE LINE


CHAMPAGNE
BESSERAT DE BELLEFON
1888



THE «PRESTIGE BLANC DE BLANCS» SIGNATURE FROM THE MAISON.

For the first time, the Maison is launching a Cuvée de Prestige Blanc de Blancs Vintage.

Cuvée des Moines Besserat de Bellefon Blanc de Blancs Grand Cru Vintage 2015 embodies the quintessence of Chardonnay Grands Crus and the vintage of this exceptional year in Champagne. A wine of great elegance and finesse, which will appeal to enlightened connoisseurs.

The 2015 vintage was characterised by an initial period of very hot, dry weather until mid-August, followed by classic conditions with some saving, cooler rains. These particular climatic conditions gave birth to a vintage with exceptional characteristics, combining tension, aromatic richness and gourmet texture.

Produced from 6 Grands Crus of the Côte des Blancs, our Cuvée des Moines was vinified in stainless steel to preserve intact all the expression of the purity of the chalk, the minerality and the salinity of these great terroirs.

TECHNICAL INFORMATION

BLEND: 100% Chardonnay

SOURCES: 6 Grands Crus of Chardonnay:

Avize | Chouilly | Cramant | Mesnil-sur-Oger | Oger | Oiry.

VINTAGE: 2015

DOSAGE: 5.5g/L (Extra Brut)

AGEING: Aged on the lees in our deep, cool cellars for 8 years.

To the eye, this great Champagne reveals a pale yellow tint with slightly golden highlights, dazzling in its purity and brilliance, a testament to the noble origins of these grapes from the Grands Crus of the Côte des Blancs.

The nose, reveals a bouquet of white flowers (camomile, hawthorn and jasmine) intermingled with citrus notes (lemon, yuzu, pomelo) characteristic of the Grands Crus of the Côte des Blancs. When the wine is opened, hints of candied citrus fruit, toast and almonds, the result of 8 years' ageing on the lees, add a lively, intense and delicious touch.

On the palate, this Champagne reveals a texture that is both creamy and mineral, reflecting the maturity of the grapes and the expression of the terroir. A fine, persistent effervescence caresses the palate, underlining the perfect balance between freshness and complexity. Fruity flavours of crisp green apple and juicy pear are amplified by the warmth of the vintage, while notes of toasted hazelnut and fresh brioche add a dimension of richness and depth.

The finish is long and generous, prolonging the taste experience with elegance. **The Cuvée des Moines should be served at 11°C** to reveal its full aromatic potential.

FOOD/WINE PAIRING

Fish ceviche: The citrus notes and tangy flavours of ceviche combine harmoniously with the freshness and liveliness of champagne. Choose a sea bass or line-caught sea bream for this pairing.

Grilled fish: Sole, turbot or Saint-Pierre, simply prepared with fresh herbs and a drizzle of lemon. Their tender texture and mild flavour perfectly complement the finesse and complexity of this wine.



100 ml :
E = 299kJ / 71kcal