



BRUT

A gourmet invitation

An intense, generous wine, releasing notes of dried flowers and aromas of white fruit. A true invitation to gourmet enjoyment.

COMBINATIONS

Real conductor of the Cuvée des Moines range, this brut Champagne is particularly suitable for cocktail. It will have a great adaptability, flirting with a cut of veal tartare, or with Saint-Jacques Champagne emulsion sauce.

TASTING

Appearance : The colour is a pure, bright straw yellow with copper glints. The delicate, lingering froth forms a fine creamy ring.

Fragrance : Open on the nose. The first expression is of floral aromas and notes of dried flowers. The aromatic range reveals fruitier fragrances such as white peach and Mirabelle plum. Notes of hazelnut and praline develop at the finish.

Taste : The attack is fresh and strong, then the wine reveals its full roundness, structure and smoothness. Notes of fresh fruit, apricot, pineapple and vineyard peach. The long, racy finish promises a bright future for this elegant, classy wine.

THE BLEND

35% Chardonnay
20% Pinot Noir
45% Pinot Meunier

CHAMPAGNE
BESSERAT DE BELLEFON

AWARDS

Wine Spectator 2015 (USA)

92/100

Gault & Millau Wine Guide 2015 : « Coup de cœur »

15/20

Guide du Wine & Business Club 2013 (France)

16/20

Drinks Business Champaign Masters 2012 (UK)

Gold Medal

**International Wine Challenge 2011 & 2012 (UK)
& International Wine & Spirit Competition 2012
(UK) & Decanter World Wine Awards 2012 (UK)**

Silver Medal