

# BLEU BRUT

THE SIMPLICITE LINE



CHAMPAGNE  
BESSERAT DE BELLEFON  
1843



Our Cellarmaster, Cédric Thiébault, historically sources the grapes for our Besserat de Bellefon Bleu Brut in the best villages of Champagne.

Bleu Brut, the "Timeless" 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 our Bleu Brut is the absence of malolactic fermentation.



*"Its dazzling clarity, imbued with minerality, reveals the depth of its original balance. Brimming with fruit, spices and immense energy, Bleu Brut shimmers with luminous coppery highlights and offers magnificent depth. A timeless signature. A first step into the world of BB."*

**Cédric Thiébault**  
Cellarmaster, Champagne Besserat de Bellefon.



## TECHNICAL INFORMATION

**BLEND:** 45% Pinot Meunier — 30% Chardonnay — 25% Pinot Noir

**SOURCES:** Avize — Mesnil-sur-Oger — Louvois — Bisseuil — Vertus  
Mareuil-sur-Aÿ — Grauves — Cumières

**Reserve WINES:** 30% Solera

**DOSAGE:** 8g/L

**AGEING:** Three years on lees /a minimum of six months after disgorgement



**ASPECT**  
Coppery — Straw yellow — Luminous



**NOSE**  
Expansive — Sumptuous — Lime blossom  
Honeysuckle — Hazelnut — Mirabelle plum



**PALATE**  
Harmonious — Balanced — Vinous

**SERVING TEMPERATURE:** 8 to 10°C



## FOOD/WINE PAIRING

— Smoked duck breast and onion confit speculoos.

— Sardines with Yuzu