



BESSERAT DE BELLEFON

Grande Tradition Brut

www.besseratdebellefon.com

VARIETALS	45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier
VINTAGE	NV
REGION	Aÿ, Champagne, France
TECHNICAL DATA	Alcohol 12.5% Residual sugar 10.80g/l Total acidity 8.55g/l pH 3.01
APPEARANCE	Brilliant straw color with copper highlights. Abundance of tiny bubbles.
NOSE	The aromatic palette reveals fragrances such as honeysuckle, acacia, dried flower notes, white peach, and Mirabelle plum.
PALATE	The initial impact is fresh and structured. The strength of the Pinot grape comes through on the palate, with red fruits and honey, followed by fresh notes of apricot, pineapple, and bush peach. The finish is long and powerful.
AGEING	3 years.
PAIRING	Starters and fish. Good combination with a meat pie or langoustine salad.
READINESS FOR DRINKING	Fresh to be enjoyed now at any time.
ORDER CODE	FR272