



BLANC DE BLANCS GRAND CRU

# Quintessential elegance

*An eminent wine, with grilled fragrances and dry fruits notes. The spirit of elegance.*

## COMBINATIONS

A Champagne for great occasions. Our Blanc de Blancs Grand cru will also go well with numerous culinary delights such as a verrine of quinoa, pink prawns or a vegetable tartare with ginger, lemon flavoured crab flesh.

## TASTING

**Appearance:** A very pure yellow colour. The froth is made up of light bubbles forming a delicate ring.

**Fragrance:** The nose is intense with hints of citrus fruit combining admirably with floral notes (honeysuckle, acacia) and the first aromas of development and roasting.

**Tasting:** Structured palate with great body. The minerality of these great Chardonnays blends perfectly with the dried fruit (apricot) and honeyed hints that appear in mid palate. The finish is fresh, tenacious and airy.

## BLEND

100% Chardonnay  
(Avize, Oger, Mesnil-sur-Oger, Cramant, Chouilly)

CHAMPAGNE  
BESSERAT DE BELLEFON

AWARDS

**International Wine Challenge 2016**

Gold Medal

**Decanter World Wine Awards 2011, 2012, 2015 (UK)  
& International Wine & Spirit Competition 2012  
(UK) & Drinks Business Champagne Masters 2012  
(UK)**

**& China Wine Challenge 2012 (Chine)**

Silver Medal

**Wine Spectator 2015 (USA)**

90/100

**Best Champagnes in 2015 - Essi Avellan (Finland) - June 2015**

90/100

**Revista de Vinhos (Portugal) - March 2015**

17,5/20

**Hachette Guide 2015**

1 Star – « Un vin très réussi » « Une bouche complexe,  
ample, vineuse, structurée et bien dosée »

**International Wine Review 12/2012 (USA)**

91/100 « Une finale vive, longue et crémeuse »

**Guide Flavours from France 2012**

89/100

**New York Times 12.2011 (USA)**

2<sup>nd</sup> rank in the « blanc de blancs » selection

**Gastromania 12.2011 (Belgique)**

Selection Champagne Jo Gryn « Bouche impeccable et  
savoureuse »

**Guide du Wine and Business Club 2013 (France)**

15/20

**Guide Gayot (wine.com) 2012 (USA)**

14,5/20 (top 10)