



2002 VINTAGE BRUT

A journey through time

An expressive, powerful wine with a spicy fragrance and flavour of cooked fruit. An invitation to travel...

COMBINATIONS

This vintage Champagne is a generous wine that is perfect served with spicier dishes such as a parmesan gougère, Serrano ham grissini or carrot and cumin gazpacho.

TASTING

Appearance: It is deep yellow in colour with golden glints. It produces delicate, abundant bubbles.

Fragrance: A highly expressive nose. Its complexity springs from its notes of ripe fruit (pear, quince) and fruit jelly. The range of grilled and toasted fragrances appears next, giving way to notes of menthol and spices (ginger, cinnamon and anise).

Taste: The attack demonstrates great generosity, with remarkable power and richness. The finish is fruity (with a predominance of yellow-fleshed fruit such as Mirabelle plums), generous and lingering.

THE BLEND

54% Chardonnay
15% Pinot Noir
31% Pinot Meunier

AWARDS

International Wine and Spirit Competition 2012 (UK)

Gold Medal, « Superb, radiant pale gold colour... The nose is flowery and expansive... The palate yields an astonishing, crisp mouthfeel. A Great Wine... »

Decanter World Wine Awards 2012 (UK)

& Drinks Business Champagne Masters 2012 (UK)

Silver Medal

International Wine Review 12.2012 (USA)

92/100 « Very creamy mouthfeel (...). The palate is richly aromatic. The finish is long, precise and deep. »

2012 Flavours from France Guide

91/100 « Personality and charm... The aromas are well-developed, the overall character is creamy, smooth and generous... »

2013 Wine & Business Club Guide (France)

17/20

2013 Bettane & Desseauve Guide to the Wines of France

15,5/20

La Revue du Vin de France, December 2012

15,5/20 « A very well-made wine »

CHAMPAGNE

BESSERAT DE BELLEFON