

Indulge./Wine & Spirits/

Premium Champagne

Coming Ashore

You can soon buy this bubbly in the U.S.

BY KIMBERLEY LOVATO

FOR NEARLY TWO CENTURIES, celebrants have poured Besserat de Bellefon Champagne in some of France's most classic locales, including the Élysée Palace (home of French presidents) and the Musée du Louvre. Now, the 176-year-old family-run Champagne house in Epernay in France's Champagne region christens a new celebratory era, launching its signature **Cuvée BB1843** for the first time in the U.S. in September. Named for the company's founding year, this cuvée is the crown jewel in the company's fleet of fine Champagnes, with just 1,843 bottles produced each year. A blend of the best grapes, it's 45 percent chardonnay, 45 percent pinot noir, and 10 percent pinot meunier. The fine bubbles and shimmering pale gold color make the luminous wine worthy of a star-studded affair, while its fresh nose and bouquet of subtle toasted wood and brioche, followed by a candied citrus flavor, enhance any meal.

Details: Available through wine.com and at Convive Wine & Spirits in Manhattan's East Village (917-383-2111; convivewines.com). \$300/750 mL

“This versatile bubbly pairs just as readily with sophisticated fare such as lobster served with quinoa and fennel as with canned sardines and shrimp at a picnic.”

— Godefroy Baijot, owner,
Besserat de Bellefon

