

BILLECART-SALMON

Maison Fondée en 1878



Signe d'exception

Available exclusively in fine wine shops and in the best restaurants. www.champagne-billecart.fr

CHAMPAGNE
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A Romantic champagne

The production secrets and the vinification method of this cuvée go back to the origins of the House of BILLECART-SALMON and have been handed down for seven generations. The Brut Rosé is a blend of Chardonnay, Pinot Meunier and Pinot Noir vinified as red wine.

Appearance: Its pale and bright pink colour is adorned with warm glints of gold and its delicate slowly rising bubbles give it a persistent mousse.

Aroma: This cuvée unveils a subtle aroma leading to an elegant, delicate bouquet of fine notes of red fruits and zest of citrus fruits.

Palate: Its special method of vinification gives this cuvée a light, elegant flavour, followed by a fresh finish with a taste of raspberry.

Serving: This rosé champagne is an ideal partner as an aperitif and can also accompany a dish of wild salmon or sushi. For dessert, it will add a sublime touch to red fruit flavours.

From **François DOMI**, BILLECART-SALMON' chief winemaker.

COLLECTION