



CHAMPAGNE BILLECART SALMON



Sweetness and sensuality

The blend of the BILLECART-SALMON Demi-Sec champagne is identical to that of the Brut Réserve (Pinot Noir, Chardonnay and Pinot Meunier), however, the dosage is greater.

Appearance: Its pale gold colour is beautiful, emitting a constant ballet of fine, regular and persistent bubbles in the flute.

Aroma: Its nose is lively with a hint of delicate white flowers and involves towards aromas of buttered brioche.

Palate: This Demi-Sec champagne is full-flavoured and is a reference for its perfect balance between sugar, alcohol and acidity.

Serving: Ideal when served with patisseries or chocolate cake; it also turns a brioche afternoon snack into a unique experience.

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

COLLECTION