



CHAMPAGNE  
**BILLECART  
SALMON**



## Harmony and balance

The Brut Réserve is a light, fine and harmonious champagne. Its blend is made with Pinot Noir, Chardonnay and Pinot Meunier from three different years, sourced from the best sites in the Champagne region.

**Appearance:** This cuvée, with reflections of straw yellow, stands out by the finesse of its slowly rising bubbles and its persistent and abounding mousse.

**Aroma:** Maturity touched with floral freshness for this cuvée that breathes aromas of fresh fruit and ripe pears.

**Palate:** A full and accurate flavour combined with a fine freshness and a rich bouquet bear witness to the ageing of this cuvée in the House's traditional cellars.

**Serving:** The BILLECART-SALMON Brut Réserve is the ideal partner for every occasion. It is perfect as an aperitif and can be enjoyed with a wide variety of dishes. It should be served at 8°.

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

COLLECTION