

BILLECART-SALMON

Maison Fondée en 1818



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

CHAMPAGNE
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Balance and richness

This exceptional cuvée was created in 1964 as a tribute to the House's founder. It results from the blending of grands crus from the classified Côte des Blancs vineyards (Chardonnay) and the Montagne de Reims (Pinot Noir). Its vinification, partially in traditional oak casks, underpins the generous character of this fine, elegant and rich wine.

Appearance: A lovely colour of pale gold and a fine mousse. A cuvée that brilliantly combines slowly rising bubbles with a persistent string of pearls.

Aroma: The freshness of the cuvée Nicolas François Billecart develops all its aromatic complexity - aromas of white flowers mixed with subtle notes of brioche.

Palate: The balance between richness and persistence is the hallmark of this accomplished wine. The perfect blend of grands crus from which it is made gives it a lovely freshness on the palate, developing a wide range of aromas.

Serving: Served at cellar temperature 10°, this vintage will enhance the flavours of poultry or white meat.

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

MILLÉSIME