



CHAMPAGNE
**BILLECART
SALMON**

BRUT NATURE
Pure and refined

This is a champagne full of brightness and purity.



Formulation

30% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne
30% Chardonnay sourced from the best Crus in the Champagne region
40% Meunier from the Vallée de la Marne and the southern slopes of Epernay
Vinification in stainless steel tanks
50% to 60% reserve wines
Ageing on lees: 48 months



Available formats and recommended ageing potential

Bottle: 2 to 4 years
Magnum: 4 to 8 years



Appearance: A visual intensity of pale gold, enhanced by the clarity of a pure and sparkling ensemble. With ultra-fine, regular and plentiful bubbles which are focussed towards the surface of the glass in a disciplined manner.



Palate: An ample and harmonious tactile approach, preserved by a deliciously chiselled mineral tension. A well balanced and nicely rounded lightly sparkling sensation is strengthened by a captivating gustatory trajectory (white flesh fruits, lime trees and almond cream).



Aroma: It's the engagement of an authentic seduction, nuanced by the purity and the exact maturity of a distinct and vibrant aromatic profile (orchard fruits, fresh citrus and small pains au lait).



Tasting: A new definition of a refined style, it will surprise you in its complicity with the finest food and wine pairings: a veal carpaccio, grilled scallops and citrus marinated sashimi.

Service temperature: 10-11°C.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker
champagne-billecart.com