



CHAMPAGNE  
**BILLECART  
SALMON**

## **BRUT SOUS BOIS**

### **Captivating and Original**

This unique cuvée, which is entirely vinified in oak, is composed of the three Champenois grape varieties. It totally masters the art of blending by renewing the ancestral spirit and savoir-faire of the original champagnes.



#### **Formulation**

Composed of the three Champenois grape varieties in equal proportions  
Premier and Grand Cru Chardonnay from the Côte des Blancs  
Premier and Grand Cru Pinot Noir from the Montagne de Reims, Ay and Mareuil-sur-Aÿ  
Meunier from the right bank of the Vallée de la Marne  
Vinification and ageing take place in oak casks at low temperature  
From 30% to 35% reserve wines  
Ageing on lees: 6 to 7 years



#### **Available format and recommended ageing potential**

Bottle: 6 to 8 years



**Appearance:** A radiant yellow crystalline appearance with golden glints brought to life by a luminous stream of persistent, fine bubbles.



**Palate:** A burst of flavours (notes of grilled brioche and toffee) thanks to the distinguished power and maturity which is a mark of any great wine of Champagne.



**Aroma:** There is a rich olfactory impact which is harmoniously expressed (dried fruits, fresh citrus and white flesh fruits) and coupled with finely buttered seductive notes.



**Tasting:** Its strength of character and integrity make it an ideal accompaniment to poultry dishes or Girolle mushrooms.  
Serve at: 10°C

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker  
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