



CHAMPAGNE
**BILLECART
SALMON**

DEMI-SEC

Sweetness and Sensuality

The Demi-Sec has an identical blend to the Brut Réserve.
It maintains the same finesse and elegance as this cuvée but with a greater dosage.



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



Available format and recommended ageing potential

Bottle: 3 to 5 years



Appearance: It has a beautiful, pale gold colour, emitting a constant procession of fine, regular and persistent bubbles in the glass.



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



Aroma: On the nose it is lively with a hint of delicate white flowers which evolve towards aromas of buttered brioche.



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

Serve at: 8°C

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