



CHAMPAGNE  
**BILLECART  
SALMON**

**BRUT ROSÉ**  
**A Romantic Champagne**

With its subtle and gourmand aromas, this cuvée provides a reference point amongst rosé champagnes. It will bring real pleasure to your happiest moments with its sparkling colour, its amazing finesse and its great intensity.



**Formulation**

40% Chardonnay sourced from the best Crus in the Champagne region  
30 % Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne  
30% Pinot Meunier from the Vallée de la Marne and the southern slopes of Epernay  
Vinification in stainless steel  
Ageing on lees : 36 months



**Available formats and recommended ageing potential**

Half-bottle: 1 to 2 years  
Bottle: 2 to 4 years  
Magnum and jéroboam : 4 to 8 years



**Appearance:** A radiant colour with a sparkling intensity, entwined with a beautiful pale pink hue. An elegant visual ensemble bestowed with a graceful effervescence.



**Aroma:** Subtle and fine aromas, leading to a gourmand seduction of red berry flavours and citrus zest with an aromatic burst of great finesse which is both floral and refreshing.



**Palate:** An outstanding tactile sensation with a creamy smoothness, which evolves into a very noble notion with a character of wild strawberries and a slightly raspberry finish. A harmonious and delicious equilibrium with a remarkable precision.



**Testing:** It is the best accompaniment to any happy occasion, but also with a fillet of wild salmon or a carpaccio of langoustines. In terms of desserts, it will enhance the flavours of red fruits with an acidic crunch and only lightly sweetened...  
Service temperature: 8-9°C.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker  
[champagne-billecart.com](http://champagne-billecart.com)