



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
Pinot 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 seafood and poultry dishes or Girolle mushrooms.

Serve at: 10°C

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