



CHAMPAGNE
**BILLECART
SALMON**

CUVÉE LOUIS 2006
Purity and Minerality

This cuvée was named in tribute to Louis, Elisabeth Salmon's brother, who was passionate about oenology and highly involved in from the earliest creation of the House. Originating from the best parcels of the Côte des Blancs, the Blanc de Blancs vintage is impressed with a purity and minerality.



Formulation

This cuvée is created from Grands Crus from the Côte des Blancs :
Avize - les Pierres Vaudon, Chouilly - Mont Aigu, Mesnil sur Oger - les
Coullemets et Chétillon and Cramant.

5% vinified in oak casks

Ageing on lees: 9 to 10 years



Available format and recommended ageing potential

Bottle: more than 10 years



Appearance: It has a crystalline appearance with a golden yellow hue and a few green glints of youth.



Palate: A beautifully refreshing balance with natural flavours (citron zest, donut peach and white pepper) are associated with the personality of a great vintage.



Aroma: The subtle delicacy of the complexity of the fruit (whipped cream, white flowers and citrus fruits) combine with a noble and distinguished aromatic expression from a chalky Chardonnay of great purity.



Tasting: Its great potential and dignified personality is allied to an exquisite delicacy worthy of the most beautiful gustatory matches such as turbot or a creamy shellfish risotto.

Serve at: 11/12°C

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