



CHAMPAGNE
**BILLECART
SALMON**

CUVÉE NICOLAS FRANÇOIS 2002

Balance and Richness

This exceptional cuvée was created in 1964 as a tribute to the House's founder. It results from the blending of Grands Crus from the classified Côte des Blancs vineyards (Chardonnay) and the Montagne de Reims (Pinot Noir).



Formulation

60% Pinot Noir from the Premiers and Grands Crus from the Montagne de Reims and the Grande Vallée de la Marne
40% Chardonnay from the Côte des Blancs
20% vinified in oak barrels
Ageing on lees: 10 years
Dosage: 6 g/l



Available format and recommended ageing potential

Bottle : more than 10 years



Appearance: A lovely colour of sparkling yellow gold veiled in luminous golden reflections.



Palate: There is a balanced tension controlled by the blossoming of the wine (seeded and stone fruit, citrus fruit, warm madeleines) and embodied by the line of noble resinous flavours (spruce and juniper berries from Houlle).



Aroma: Fine malted notes associated with orchard fruit (white peach, nectarine, Lorraine plum) refined by the purity of the complex mandarin zest aromas.



Tasting: It will expose the flavours of a beautiful creamy, roasted poultry or a delicious slice delicious turbot in a creamy sauce.
Serve at: 11-12°C

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