



CHAMPAGNE
**BILLECART
SALMON**

CUVÉE NICOLAS FRANÇOIS 2006

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: Fine honeyed notes associated with stone fruits (mirabelle plums, Royal Anne cherries) are underlined by flashes of aromas of citrus fruit zest.



Aroma: The balance of a tension controlled by the blossoming of the wine (preserved peaches, fine apple tart and lemon verbana tea). It maintains a consistency reflecting a distinct personality and retains a power controlled by a wellintegrated low dosage.



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