



CHAMPAGNE  
**BILLECART  
SALMON**

**DEMI-SEC**  
**Sweetness and Sensuality**

The Demi-Sec has an identical blend to the Brut Réserve.  
It maintains the same finesse and elegance as this cuvée but with a greater dosage.



**Formulation**

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



**Available format and recommended ageing potential**

Bottle: 3 to 5 years



**Appearance:** It has a beautiful, pale gold colour, emitting a constant procession of fine, regular and persistent bubbles in the glass.



**Palate:** This Demi-Sec champagne is full-flavoured and is a reference for its perfect balance between sugar, alcohol and acidity.



**Aroma:** On the nose it is lively with a hint of delicate white flowers which evolve towards aromas of buttered brioche.



**Tasting:** Ideal when served with patisseries or chocolate cake; it also turns a brioche afternoon snack into a unique experience.

Serve at: 8°C

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker  
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