



CHAMPAGNE
**BILLECART
SALMON**

VINTAGE 2007
Intense and Seductive

This wine is dominated by great Pinot Noir flavours which is tempered by the elegance of the Chardonnay from the Côte des Blancs.



Formulation

75% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne (Mareuil-sur-Aÿ and Aÿ)

25% Chardonnay from the Côte des Blancs (Avize, Cramant, Le Mesnil-sur-Oger, Oger, Chouilly and Vertus)

Vinification in stainless steel tanks

Ageing on lees: 40 months



Available formats and recommended ageing potential

Bottle: 8 to 10 years

Magnum : more than 10 years



Appearance: A soft yellow hue with a golden shimmer which is naturally underlined by an abundant and dynamic effervescence.



Palate: There is a subtle richness of flavours (white and yellow stone fruits, mandarin zest and citron flavours). The finish exhibits a well-proportioned structure and ageing potential which is symbolic of champagne vintages.



Aroma: This champagne exhibits a delicious fruit intensity with elegant notes of orchard fruit, nuts and citrus fruits. A pure and nuanced sensory development comes from gourmet notes of marzipan, fresh pineapple and greengage plums.



Tasting: Enjoy with exceptional fish dishes, shellfish, the finest hams, risotto...

Serve at: 11/12°C

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