



CHAMPAGNE
**BILLECART
SALMON**

BLANC DE BLANCS GRAND CRU

Delicacy and Elegance

This cuvée is a blend of two different years revealing the special quality of the Chardonnay. Its complexity, its great vinosity and the surprisingly fresh finish is particularly appreciated by a following of informed wine lovers.



Formulation

100% Chardonnay Grands Crus de villages de la Côte des Blancs : Avize, Chouilly, Cramant, Mesnil-sur-Oger
Vinification in stainless steel tanks
From 33% to 40% reserve wines
Ageing on lees: 4 to 5 years



Available format and recommended ageing potential

Bottle: 4 to 8 years
Magnum: 6 to 8 years



Appearance: An ultra-delicate effervescence which translates into an abundance of elegant bubbles. It is sparkling and elegant with a luminous yellow gold hue with glints of green.



Palate: A creamy sensation with a chalky and meringue texture, associated with nuances of fresh almonds and citron zest. A smoothness of great class which is chiselled and persistent.



Aroma: A very pure and mineral intensity with an uncommon typicity, releasing notes of brioche, fresh butter and lemony citrus fruits. A distinguished and subtle realm that delicately evolves with a remarkable finesse.



Tasting: An exceptional fermentation with a chalky, mineral style which wonderfully accompanies Ossetra caviar or fine marinated sashimi.
Service temperature: 8°C.

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