



CHAMPAGNE
**BILLECART
SALMON**

BRUT RÉSERVE

Harmony and balance

The Brut Réserve is a light, fine and harmonious champagne.
It is made up of a blend of 13 years' harvest of Pinot Noir, Chardonnay and Meunier grapes sourced from the best terroirs in the Marne.



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% Meunier from the Vallée de la Marne and the southern slopes of Epernay
Vinification in stainless steel tanks
50% to 60% reserve wines
Ageing on lees: 30 months



Available formats and recommended ageing potential

Half-Bottle: 1 to 2 years
Bottle : 2 to 4 years
Magnum and jeroboam : 4 to 8 years
Mathusalem et nabuchodonosor : 4 to 8 years



Appearance: With reflections of straw yellow, this cuvée is recognisable by the finesse of its slowly rising bubbles and its persistent and plentiful mousse. Overall it portrays a luminous radiance of sparkling youthfulness.



Palate: A subtle pleasure with a delicate texture under the charm of white flesh fruit flavours (apples, crunchy pears). With a beautiful fluidity of a delicious lightness uniting gourmand flavours of springtime.



Aroma: A distinct and precise intensity with an ethereal character, followed by a natural and radiant freshness. With the presence of a perfect primary example (floral and fresh fruits), highlighted by a volatility of very pure and lightly biscuit aromas.



Tasting: The ideal partner for every occasion. It is perfect as an aperitif and can be enjoyed with a wide variety of dishes.
Serve at: 8/9°C

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