



CHAMPAGNE
**BILLECART
SALMON**

CLOS SAINT-HILAIRE 2006

Rarity et complexity

This cuvée Blanc de Noirs vinified in oak casks allows the richness of the terroir and the purity of the wine to express itself. This rare vintage of incredible typicity will live on for future decades with strength and elegance.



Formulation

Originating from a single enclosed, contiguous one-hectare parcel of old vines planted with Pinot Noir in Mareuil-sur-Aÿ in 1964.

100% vinified in casks

Aged on lees/in the cellar: 159 months

Dosage: 2 g/l



Available format & recommended ageing potential:

Bottle: over 10 years



Appearance: The magic of a terroir blended with expertise and ancestral know-how, reveals a deep yellow gold hue, underlined by intensely golden reflections. The graceful effervescence of fine bubbles softened by the patina of time.



Aroma: A noble, racy expression with an extremely complex, vinous impact on the nose (touch of biscuit, fresh roasted hazelnuts, white pepper). A refined development highlighting the scintillating concentrations of ripe and intense fruit (nuts and sweet spices).



Palate: The ample and imposing texture, with hints of citrus fruit flesh and pears in syrup (candied lemon zest, mandarin pulp), emerges against a base note of panettone. With a richness bursting with flavours (puffed buckwheat and precious wood), the wine is carried by a fullness of taste with bewitching charm culminating in a deliciously chalky root mineral.



Tasting: Each rare vintage of this unique grande cuvée consists of no more than 6,000 bottles. When served at cellar temperature (12/14°), this micro cuvée will surprise your palate when paired with Wild Turbot and Burmese coffee.

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