



CHAMPAGNE
**BILLECART
SALMON**

CLOS SAINT-HILAIRE 2002
Rarity and complexity

This unique Blanc de Noirs cuvée bears the name of the patron saint of Mareuil-sur-Aÿ. The one hectare vineyard responds to the most stringent norms: a single, unbroken and enclosed plot with a complete vinification installation in situ. This single vineyard cuvée has an incredible typicity with strength and elegance which will last for decades to come.



Formulation

From a single parcel comprised of one enclosed hectare of old Pinot Noir vines planted in 1964.

100% vinified in oak casks

Time on lees / in cellar: 15 years

Dosage: 1g/l

3,500 to 6,500 individually numbered bottles



Available format and recommended ageing potential

Bottle: more than 10 years



Appearance: A sustained yellow gold hue highlighted by intensely golden reflections and ultra-fine and persistent bubbles.



Palate: A profound and ample texture with accents of lightly candied citrus and panettone; an exuberant richness of flavours (wild peach, mandarin cordial, roasted sweet chestnuts and precious woods). Its mineral finish ends on mouthwatering notes.



Aroma: An olfactive and aromatic impact of a great vinous complexity (fresh figs, bergamot and light tobacco). An intense blossoming of character, honeyed by a state of maturity of ripe fruits and spices.



Tasting: This exceptional cuvée will enchant your taste buds when paired with a delicious line-caught seabass accompanied by roasted ceps, or with Breton lobster. Serve this wine at no cooler than 12°C and drink it at 15°C.

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