



## LE BLANC DE BLANCS

### Delicacy and Elegance

This cuvée, crafted from a blend of grand cru parcels, highlights the distinctive character of Chardonnay from the Côte des Blancs. Its complexity, striking minerality, and notably chalky finish are particularly appreciated by a following of informed wine lovers.



#### Formulation

100% Chardonnay Grands Crus of Côte des Blancs : Avize, Chouilly, Cramant, Mesnil-sur-Oger  
Low-temperature vinification in stainless steel tanks  
From 20% to 50% reserve wines  
Ageing on lees: 5 years  
Extra Brut dosage



#### Formats on offer and ageing potential

Bottle: 8 to 10 years  
Magnum: 10 to 12 years



#### Appearance

An ultra-delicate effervescence with a rich mousse and lively, fine bubbles. A stunning luminous gold hue with sparkling green reflections.



#### Aroma

A pure, mineral intensity with an uncommon typicity, releasing notes of brioche, fresh butter, and white flowers. A distinguished and subtle realm that delicately evolves with a remarkable finesse.



#### Palate

A creamy sensation with a chalky and meringue texture, associated with nuances of fresh almonds, citrus zest, and lemony notes. An exquisitely refined and persistent smoothness, finishing with a delicate touch of salinity.



#### Tasting

An exceptional fermentation with a mineral, chalky style, perfectly complementing Osciètre caviar or select noble fish served as carpaccio or ceviche.  
Serve at: 10°C

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker.  
[champagne-billecart.com](http://champagne-billecart.com)

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