CHAMPAGNE
BILLECART
SALMON

SAVOIR-FAIRE **TRADITIONAL BLEND**

The art of blending with a meticulous attention to detail.



LE RÉSERVE

Harmony and Purity

The Réserve is a light, fine and balanced champagne.
It is a blend comprising 15 vintages and sourced from the best sites in the Champagne region.

Formulation

Pourcentages are based on the 2021 vintage – learn more at: myorigin.billecart.fr

28% Pinot Noir, Montagne de Reims and the Grande Vallée de la Marne

35% Chardonnay, the best Crus in Champagne

37% Meunier, Vallée de la Marne and the southern slopes of Epernay

Low-temperature vinification in stainless steel tanks

Over 55% reserve wines

Ageing on lees: 50 months

Extra Brut

Formats on offer and ageing potential

Half-Bottle: 1 to 2 years

Bottle: 5 to 6 years

Magnum and jeroboam: 6 to 8 years

Mathusalem et nabuchodonosor: 8 to 10 years

Appearance

Hints of straw yellow are distinguished by the finesse of slowly rising bubbles and a persistent, plentiful mousse. Overall, the cuvée conveys a luminous radiance that evokes a sparkling youthfulness.

Aroma

An ethereal character, displaying clean and precise intensity, followed by a pure expression of bright, natural fruit. With aromatic precision (white stone fruits and fresh fruits), this wine evolves into delightful florals and subtle biscuit.

Palate

The subtle pleasure of its delicate texture is complemented by a fine vinosity and concentrated aromatics. This wine captivates with its harmonious blend of enticing flavors (apple, crisp pear, and citrus) and roasted notes. A long, persistent finish marked by freshness and minerality.

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 / 10°C

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

MY ORIGIN : The secrets of your cuvée on **myorigin.billecart.fr**

ALCOHOL ABUSE IS DANGEROUS TO HEALTH, CONSUME WITH MODERATION.