



LES RENDEZ-VOUS
DE BILLECART-SALMON

N°1

MEUNIER EXTRA BRUT Sensual and sophisticated

Our first stop is the three historic terroirs of Leuvigny, Festigny and Venteuil in the Marne Valley, where the Pinot Meunier varietal gives wine from this region its distinctive identity. A careful selection process based on the purity of the fruit and the balance of flavours.



Formulation

100% Leuvigny, Festigny and Venteuil Pinot Meunier
Leuvigny and Festigny vineyards are on the left bank of the Marne Valley, exposed to the east and south, on limestone subsoil.
Venteuil vineyards are on the right bank of the Marne Valley, exposed to the south, on loamy subsoil.
Vinification in stainless steel tanks
33% reserve wines
Ageing on lees: 52 months
Dosage: 4.5g/l
Base wine: 2014



Available formats and recommended ageing potential

Bottle: 5 years



Appearance: A treat for the eyes that glistens and gleams, with a distinctive golden-yellow hue flecked with silver, and the customary stream of tiny bubbles.



Aroma: Wonderfully balanced floral sensations (lime and violet) combined with the summery scents of freshly-cut wheat fields (grain and straw). This cuvée will awaken your senses to notes ranging from crisp fruit to juicy citrus. A highly delicate blend where the character of the Pinot Meunier subtly reveals itself.



Palate: A sensual textured mouthfeel that blossoms into deeply delicious, fruity notes (white cherry, pear and redcurrant). A blissful sensation of flying high, with senses elevated and honed. Finally, a finish that is just as enjoyable, lengthening to notes of white pepper with a pleasantly saline tartness.



Tasting: This new arrival reaffirms how a pure Pinot Meunier should be. Served at cellar temperature (10/12°), you may wish to consider pairing it with a veal and foie gras pie, or Pâté en Croûte.

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