

LES RENDEZ-VOUS DE BILLECART-SALMON

N°7

MEUNIER



Generous and elegant

This seventh Rendez-Vous is all about the Meunier grape variety from the Venteuil terroir on the right bank of Vallée de la Marne. Its sunny exposure and its predominantly clay soil offer this wine a fine maturity. Made on the base of the 2018 vintage, it benefits from a long ageing on lees for 63 months. Meticulous selection, focusing on the purity of the fruit and the balance of flavours, always with a low dosage.



Elaboration

100% Meunier from Venteuil from Vallée de la Marne, base year 2018

Vinification in stainless steel tanks

Ageing on lees: 63 months

Dosage: 3.5 g/l



Format on offer and ageing potential

Bottle: 5 years



Appearance

A luminous straw yellow hue with soft glints of silver enlivened by a fine effervescence elegantly focused towards the centre of the glass.



Aroma

The champagne releases a refined floral bouquet (of linden and sweet vernal grass) in league with subtle scents of lemony citrus. It will awaken your senses, ranging from stone fruit (plum) to a suspicion of fruit cake. A very delicate ensemble in which the expression of the Meunier subtly unveils its charms.



Palate

Generous, delicious flavours, borne upon infused fruits (cherries in syrup, fresh pear, pomegranate), developing towards a vibrant finish with tart saline inflexions.



Tasting

This seventh Rendez-Vous repeats the singular experience of a pure Meunier. Served at cellar temperature (10-12°C), you can set your culinary heart on a risotto with clams and green asparagus tips or chestnut puff pastry brioche.

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

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