



LES RENDEZ-VOUS DE BILLECART-SALMON

N°8

MEUNIER

Sensual and elegant

This eighth Rendez-Vous reveals the Meunier grape variety and expresses the full mineral tension of the terroir of Leuvrigny with its predominantly chalky soil. Made on the base of the 2018 vintage, this single-cru champagne benefits from long ageing 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 Leuvrigny from Vallée de la Marne, base year 2018

Vinification in stainless steel tanks

Aged on lees: 63 months

Dosage: 3.5 g/l



Format on offer and ageing potential

Bottle: 5 years



Appearance

A radiant, luminous golden hue with soft glints of silver enlivened by a string of fine bubbles channelled towards the centre of the glass.



Palate

Delicious saline creaminess borne upon tart juicy fruit (fresh mango, redcurrant, pomelo), expressing a pure elegant delicacy. A long, refreshing finish with flavours of white cherry, buckwheat and shortbread, takes over from chalky notes.



Aroma

A delicious floral harmony melding white flowers and grasses adding hints of cereals and pastries, developing towards clean nuances of pome fruit and sourdough bread. A subtle, authentic expression of the Meunier grape that reveals its primary nature.



Tasting

This eighth 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 veal pie with foie gras and cheese puffs made with aged Comté cheese.

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

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