



CHAMPAGNE  
**BILLECART  
SALMON**

**VINTAGE 2008**  
**Intense and Seductive**

This wine with an Extra Brut dosage is dominated by the great Pinot Noir flavours which is tempered by the elegance of the Chardonnay from the Côte des Blancs.



**Formulation**

65% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne (Mareuil-sur-Aÿ and Aÿ)

35% Chardonnay from the Côte des Blancs (Avize, Cramant, Le Mesnil-sur-Oger, Oger, Chouilly and Vertus)

Vinification in stainless steel tanks

Ageing on lees: 9 years



**Available formats and recommended ageing potential**

Bottle: 8 to 10 years

Magnum: more than 10 years



**Appearance:** The yellow gold hue is adorned with delicate, soft golden glints. It has a subtle effervescence, benefitting from 9 years aged in our chalk cellars.



**Palate:** A taut and seductive tactile pleasure (citrus zest, seeded white flesh fruit and Breton biscuits). The wine offers a persistent finish with a structure defined by the quality of its potential as a great vintage.



**Aroma:** A delicious fruit intensity with elegant lemony citrus notes and nuts (flaked almonds, Menton lemons). There is a long and nuanced sensory development centred around exquisite hints of patisseries (raw butter, Mirabelle plum jelly).



**Tasting:** A vintage which is deeply engrained with a noble character and great distinction. Enjoy with the best quality fish, carpaccio of scallops and vegetable ravioli.  
Serve at: 11/12°C

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker  
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