



CHAMPAGNE
**BILLECART
SALMON**

VINTAGE 2013
Intense and Seductive

An ideal blend allowing the personality of the Champagne region's great Pinot Noirs to dominate, combined with the elegance and subtlety of Chardonnays Grands Crus from the Côte des Blancs and a touch of Pinot Meunier as a signature of the Vallée de la Marne.



Formulation

85% Grands crus and Premiers crus

62% Pinot Noir, 24% Chardonnay and 14% Pinot Meunier

Origins: Montagne de Reims, Côte des Blancs and Vallée de la Marne

Vinification in stainless steel tanks

Ageing on lees: 89 months

Dosage: 3 g/l



Available formats and recommended ageing potential

Bottle: 8 to 10 years

Magnum: more than 10 years



Appearance: Pale gold in colour, with glinting flecks of soft yellow and a natural light sparkle.



Palate: A charming mouthfeel with a delightful tension and notes of blueberries and cherry clafoutis, intensified by the delicate, creamy texture of a slow second fermentation. The wine rises to a distinguished complexity and enjoys a lingering, delicately structured finish.



Aroma: Deliciously fruity intensity with elegant notes of nuts and stone fruits (fresh hazelnuts, pomelo flesh). Prolonged and nuanced development of exquisite notes of baked goods (raw butter, lemon cream). A superlative aroma, with a refreshing and sophisticated purity.



Tasting: A noble and distinctive vintage with excellent depth. Enjoy with bream ceviche, citrus fruits and avocado or pan-fried foie gras, peach, verbena and rhubarb. Serve at: 11/12 °C.

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