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CHAMPAGNE
BILLECART-SALMON
Maison Fondée en 1818



Balance and richness

This exceptional cuvée was created in 1964 as a tribute to the House's founder. It results from the blending of grands crus from the classified Côte des Blancs vineyards (Chardonnay) and the Montagne de Reims (Pinot Noir). Its vinification, partially in traditional oak casks, underpins the generous character of this fine, elegant and rich wine.

Appearance: A lovely colour of sparkling yellow gold veiled in luminous golden reflections. This scintillating and crystal-like visual perception gives to the effervescence a rising of fine-cut bubbles.

Aroma: All the richness and subtlety of an aromatic curve enhances the maturity of the delicious fruit. Fine malted notes associated with orchard fruit (white peach, nectarine, Lorraine plum) refined by the purity of the complex mandarin zest aromas.

Palate: The balance of a tension controlled by the blossoming of the wine (seeded and stone fruit, citrus fruit, warm madeleine) and embodied by the line of noble resinous flavours (spruce and juniper berries from Houille). A truly unique and personal character showing real vinosity.

Tasting: This generous and mineral vintage, characterised by the elegant vinosity of a complex and mature wine, should be served at cellar temperature (11/12°C). It will expose the flavours of a beautiful creamy, roasted poultry or a delicious slice of milk-fed veal.

From **François DOMI**,
BILLECART-SALMON' chief winemaker.

MILLÉSIME