



LES RENDEZ-VOUS  
DE BILLECART-SALMON

N°2

## PINOT NOIR EXTRA BRUT

### Precision and purity

Our second stop is the two historic terroirs of the Montagne de Reims: Ambonnay and Verzenay, where the Pinot Noir varietal imprints a distinctive identity in the wine. This is a careful selection process based on the purity of the fruit, the balance of flavours and a low dosage.



#### Formulation

100% Pinot Noir, 2014 base wine from the villages of Ambonnay and Verzenay of the Montagne de Reims. The vineyards from the Montagne de Reims are ideally facing south, on chalk subsoil, with roots buried deep underground.

22% reserve wines from 2012

Vinification in stainless steel tanks.

Ageing on lees: 65 months

Dosage: 2 g/l



#### Available format and recommended ageing potential

75cl bottle: 5 years



**Appearance:** A distinctive sparkling golden hue and a glistening stream of fine bubbles.



**Palate:** A generous textured and tactile mouthfeel with intense fruity notes of candied lemon paste, tangerine and licorice. The mid-palate evolves towards a chalky and slightly peppery tastes. The finish highlights a refreshing minerality with tangy flavours of fresh raspberries.



**Aroma:** A beautiful aroma with floral sensations (cherry blossom and violet) with hints of biscuit, a touch of honey and raw butter. The citrus zest and juiciness of this wine will awaken your senses. A highly delicate blend where the character of the Pinot Noir subtly reveals its terroirs' DNA.



**Tasting:** This second rendez-vous reveals the identity of a pure Pinot Noir from exceptional terroirs. Served at cellar temperature (10/12°), it will pair wonderfully with a Ceviche of Gambero Rosso (prawns), or crab and its iodine creamy sauce.

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