



CHAMPAGNE
**BILLECART
SALMON**

VINTAGE 2009
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 and that signature touch of Pinot Meunier.



Formulation

73% Grands crus and Premiers crus

40% Pinot Noir, 33% Chardonnay and 27% Pinot Meunier

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

Vinification in stainless steel tanks

Ageing on lees: 9 ans

Dosage: 2 g/l



Available formats and recommended ageing potential

Bottle: 8 to 10 years

Magnum: more than 10 years



Appearance: The yellow colour has soft golden undertones, naturally enhanced by a fine, dynamic effervescence. A shining, very radiant effect that brings out the full potential of nine years of maturation in our ancestral chalk cellars.



Palate: A nery, charming, tactile delight (chestnut cream, fresh blueberries and shortbread), emphasized by a delicate texture. The wine rises to a distinguished complexity with a persistent finale, crisply structured by the high-quality potential of such a sought-after vintage.



Aroma: The delicious intensity of precise fruit with citrusy and nutty notes (grapefruit pulp, slivered almonds). A nuanced sensory development built around pastry scents (raw butter, white fruit jelly). A masterful aromatic expression with a refined, refreshing purity.



Tasting: A deeply sculpted vintage with a noble, exquisitely distinctive character. Enjoy to the fullest with red tuna, papaya and avocado, or with pan-fried foie gras, peaches, verbena, rhubarb and verjuice (prematurely harvested grape juice).

Service temperature: 11–12° C.

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