Billecart Salmon Brut NV



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

Billecart Salmon is one of the rare Champagne houses being under the ownership of the original family. Established in 1818 by Nicolas-Francois Billecart, the vineyard is small and is supplemented with grapes bought in from Marne Valley and the Montagne de Reims. The blend of varieties used in the non-vintage wine has not differed in over 50 years and is a classic mix of the three grape varieties grown in the region.

Tasting Notes

This elegant and sophisticated blend uses all three varietals, Pinot Noir, Chardonnay and Pinot Meunier, to achieve complexity, richness and harmony. Maturity on the lees adds bready aromas to ripe pear and floral nuances yet leaves a fresh, crisp finish.

Food

Will match a wide variety of dishes from seafood and cold platters to more complicated fish and poultry recipes and with fruit at the end of a meal.

Technical Information

Country	France
Region	Champagne
Grape(s)	Pinot Meunier (40%) Pinot Noir (30%) Chardonnay (30%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Bone dry	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	No No

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