

# 2009 Maison Billecart-Salmon Vintage

MAREUIL-SUR-Aÿ, CHAMPAGNE, FRANCE

## VARIETIES

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

## CLASSIFICATION

73% Grands crus and Premiers crus

## FERMENTATION

100% stainless steel fermentation.

## MATURATION

9 years on Lees. Aged in Billecart's ancestral chalk cellars.

## ALCOHOL

12%



## SENSORY

The yellow colour has soft golden undertones, naturally enhanced by a fine, dynamic effervescence. Nose 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 nervy, charming, tactile delight 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.

## SWEETNESS

Dry (2 g/l dosage)

## VINOUS - 93 POINTS

The 2009 Vintage is another stellar wine in this range from Billecart-Salmon. This is the first time the Vintage includes Meunier in the blend. That approach has worked out so well here. Resonant and generous, the 2009 is so expressive today. The low dosage of two grams per liter is expertly judged. The 2009 is rich, but not heavy, while offering all of the natural generosity of the year.

WINE ENTHUSIAST - 95 POINTS  
ROBERT PARKER'S WINE ADVOCATE - 94 POINTS  
JAMES SUCKLING - 93 POINTS  
JANCIS ROBINSON - 16.5/20 POINTS  
WINE SPECTATOR - 91 POINTS

This wine, with an extra brut dosage, is dominated by great Pinot Noir flavours which is tempered by the elegance of the Chardonnay from the Côte des Blancs and that signature touch of Pinot Meunier.