



CHAMPAGNE  
**BILLECART  
SALMON**

**BRUT NATURE**  
**Pure and refined**

This is a champagne full of brightness and purity.



**Formulation**

30% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne  
30% Chardonnay sourced from the best Crus in the Champagne region  
40% Pinot Meunier from the Vallée de la Marne and the southern slopes of Epernay  
Vinification in stainless steel tanks  
50% to 60% reserve wines  
Ageing on lees: 48 months



**Available formats and recommended ageing potential**

Bottle: 2 to 4 years  
Magnum: 4 to 8 years



**Appearance:** A visual intensity of pale gold, enhanced by the clarity of a pure and sparkling ensemble. With ultra-fine, regular and plentiful bubbles which are focussed towards the surface of the glass in a disciplined manner.



**Palate:** An ample and harmonious tactile approach, preserved by a deliciously chiselled mineral tension. A well balanced and nicely rounded lightly sparkling sensation is strengthened by a captivating gustatory trajectory (white flesh fruits, lime trees and almond cream).



**Aroma:** It's the engagement of an authentic seduction, nuanced by the purity and the exact maturity of a distinct and vibrant aromatic profile (orchard fruits, fresh citrus and small pains au lait).



**Tasting:** A new definition of a refined style, it will surprise you in its complicity with the finest food and wine pairings: a veal carpaccio, grilled scallops and citrus marinated sashimi.

Service temperature: 10-11°C.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker  
[champagne-billecart.com](http://champagne-billecart.com)