



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Billecart Salmon Brut Reserve

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<b>Usual Price</b>	£49.99
<b>Discount Price (inc. VAT)</b>	£44.99
<b>Code</b>	BILL020

The family House of Billecart Salmon is one of the few remaining Champagne houses to be owned by the original founding family and was established in 1818 by Nicolas-François Billecart. They continue to make rich and complex wines from their series of small family holdings throughout the Marne and Montagne de Reims regions. The Brut reserve is a blend of 3 vintages.

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### Tasting Notes:

The beautiful Champagne is produced from 60% Grand Cru grapes along with 50% reserve wine in the final blend. It is aged for four years on its lees which has resulted in a classic, complex nose of toasted brioche, hazelnuts and nougat - richness and breadth of flavours abound. Mature and showing well.

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Specification	
<b>Vinification</b>	Fermented in stainless steel tanks at a temperature of between 10-11°C over a period of one month, followed by 3 years ageing on lees. Dosage of 8-9g/
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Vallee de la Marne
<b>Sub Area</b>	Aÿ
<b>Type</b>	Champagne
<b>Grape Mix</b>	40% Meunier, 30% Pinot Noir, 30% Chardonnay
<b>Vintage</b>	NV
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Champagne Billecart-Salmon
<b>Producer Overview</b>	Billecart-Salmon, a medium-size Champagne House in Mareuil-sur-Aÿ, was founded in 1818 by the original owners Nicolas Francois Billecart and Elisabeth Salmon who combined their names on marriage to create the brand.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A perfect pairing with seafood, caviar and roast chicken to name but a few. Our favourite is smoked salmon Blini's - easy on the horseradish!