



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Billecart Salmon Cuvée Nicolas François Billecart 2008

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<b>Price</b>	£160.00
<b>Code</b>	BILL065

The release of Billecart's 2008 Cuvée Nicolas François was delayed by around two years. Mathieu Roland-Billecart was waiting... And his patience has paid off. This 2008 was released at the perfect point of nervy, luxurious, and seductive. It's a blend of 60% Pinot Noir and 40% Chardonnay from grand and premier cru vineyards. This is a chiselled and exhilarating wine from an outstanding vintage. Disgorged January 2022. This exceptional cuvée was created in 1964 as a tribute to the House's founder. It results from the blending of Grands Crus from the classified Côte des Blancs vineyards (Chardonnay) and the Montagne de Reims (Pinot Noir). Its vinification, partially in traditional oak casks, underpins the generous character of this fine, elegant and rich wine.

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### Tasting Notes:

**Colour:** The colour is of a shining, delicate golden hue. The effervescent is finely chiselled and wonderfully precise. **Nose:** Rich while maintaining a clear freshness, the nose releases fruity (stone fruit) and floral (acacia blossom and rose petal) scents. During aeration, the bouquet becomes more complex, through notes of lightly roasted flaked almonds, frangipane and candied mandarin peel. **Palate:** The palate delights with its balance, its tension and its minerality. Fruity scents (fresh yellow raspberry, quince, fig) mingle with gourmet notes of honey biscuits, finger lime and licorice and Royal Ann cherry. A subtle combination of power and precision draw out to a finish that releases notes of toast and bergamot.

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Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Vallee de la Marne
Sub Area	Aÿ
Type	Champagne
Grape Mix	60% Pinot Noir, 40% Chardonnay
Genres	Fine Wine
Vintage	2008
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Champagne Billecart-Salmon
Producer Overview	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.
Closure Type	Cork
Food Matches	Sole in lemon butter or a veal chop with girolle mushrooms are refined pairings for this exceptional champagne.