

Billecart Salmon Le Reserve, Half Bottle

Usual Price Discount Price (inc. VAT) Code £29.99 £27.70 BILL085

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 compex 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.

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.





FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	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/
ABV	12%
Size	37.5cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Vallee de la Marne
Sub Area	Aÿ
Туре	Champagne
Grape Mix	40% Meunier, 30% Pinot Noir, 30% Chardonnay
Vintage	NV
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	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!