



CHAMPAGNE
**BILLECART
SALMON**

VINTAGE 2008
Intense and Seductive

This wine with an Extra Brut dosage is dominated by the great Pinot Noir flavours which is tempered by the elegance of the Chardonnay from the Côte des Blancs.



Formulation

65% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne (Mareuil-sur-Aÿ and Aÿ)

35% Chardonnay from the Côte des Blancs (Avize, Cramant, Le Mesnil-sur-Oger, Oger, Chouilly and Vertus)

Vinification in stainless steel tanks

Ageing on lees: 9 years



Available formats and recommended ageing potential

Bottle: 8 to 10 years

Magnum: more than 10 years



Appearance: The yellow gold hue is adorned with delicate, soft golden glints. It has a subtle effervescence, benefitting from 9 years aged in our chalk cellars.



Palate: A taut and seductive tactile pleasure (citrus zest, seeded white flesh fruit and Breton biscuits). The wine offers a persistent finish with a structure defined by the quality of its potential as a great vintage.



Aroma: A delicious fruit intensity with elegant lemony citrus notes and nuts (flaked almonds, Menton lemons). There is a long and nuanced sensory development centred around exquisite hints of patisseries (raw butter, Mirabelle plum jelly).



Tasting: A vintage which is deeply engrained with a noble character and great distinction. Enjoy with the best quality fish, carpaccio of scallops and vegetable ravioli.
Serve at: 11/12°C

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker
champagne-billecart.com