



CHAMPAGNE
**BILLECART
SALMON**

BRUT ROSÉ A Romantic Champagne

With its subtle and gourmand aromas, this cuvée provides a reference point amongst rosé champagnes. It will bring real pleasure to your happiest moments with its sparkling colour, amazing finesse and great intensity.



Formulation

The Brut Rosé is a blend of Chardonnay, Pinot Meunier and Pinot Noir vinified as red wine.

40% Chardonnay sourced from the best Crus in the Champagne region
30 % Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne

30% Pinot Meunier from the Vallée de la Marne and the southern slopes of Epernay

Vinification in stainless steel

Ageing on lees : 36 months



Available formats and recommended ageing potential

Half-bottle: 1 to 2 years

Bottle: 2 to 4 years

Magnum and jeroboam: 4 to 8 years



Appearance: A radiant colour with a sparkling intensity, entwined with a beautiful pale pink hue. An elegant visual ensemble bestowed with a graceful effervescence.



Palate: An outstanding tactile sensation with a creamy smoothness, which evolves into a very noble notion with a character of wild strawberries and a slightly raspberry finish. A harmonious and delicious equilibrium with a remarkable precision.



Aroma: Subtle and fine aromas, leading to a gourmand seduction of red berry flavours and citrus zest with an aromatic burst of great finesse which is both floral and refreshing.



Tasting: It is the best accompaniment to any happy occasion, but also with a fillet of wild salmon or a carpaccio of langoustines. In terms of desserts, it will enhance the flavours of red fruits with an acidic crunch and only lightly sweetened...

Service temperature: 8-9°C.

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



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BRUT RÉSERVE
Harmony and balance

The Brut Réserve is a light, fine and harmonious champagne.
It is made up of a blend from three different years and sourced from the best sites in the Champagne region.



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: 30 months



Available formats and recommended ageing potential

Half-Bottle: 1 to 2 years
Bottle : 2 to 4 years
Magnum and jeroboam : 4 to 8 years
Mathusalem et nabuchodonosor : 4 to 8 years



Appearance: With reflections of straw yellow, this cuvée is recognisable by the finesse of its slowly rising bubbles and its persistent and plentiful mousse. Overall it portrays a luminous radiance of sparkling youthfulness.



Aroma: A distinct and precise intensity with an ethereal character, followed by a natural and radiant freshness. With the presence of a perfect primary example (floral and fresh fruits), highlighted by a volatility of very pure and lightly biscuit aromas.



Palate: A subtle pleasure with a delicate texture under the charm of white flesh fruit flavours (apples, crunchy pears). With a beautiful fluidity of a delicious lightness uniting gourmand flavours of springtime.



Tasting: The ideal partner for every occasion. It is perfect as an aperitif and can be enjoyed with a wide variety of dishes.
Serve at: 8/9°C

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