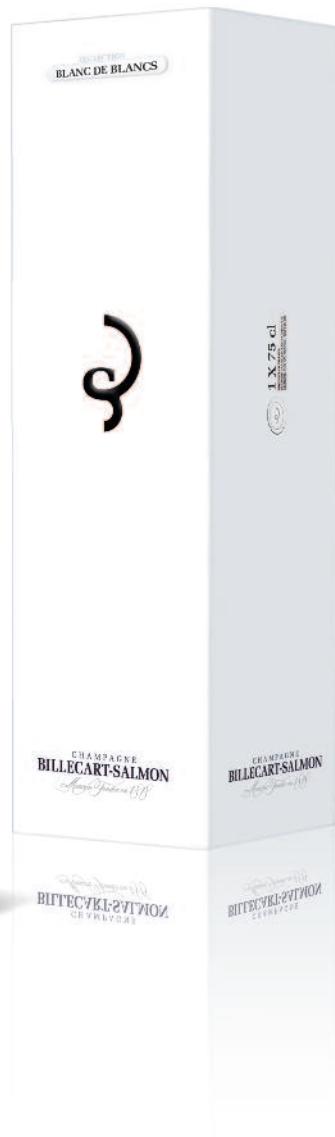




Signe d'exception

Available exclusively in fine wine shops and in the best restaurants. www.champagne-billecart.com

CHAMPAGNE
BILLECART-SALMON
Maison Fondée en 1818



Delicacy and elegance

This Chardonnay cuvée has been elaborated from the five grand cru vineyards of the Côte des Blancs : Avize, Chouilly, Cramant, Mesnil-sur-Oger and Oger. It is a blend of two different years revealing the special quality of the Chardonnay.

Appearance: The fine mousse of delicate bubbles elegantly accompanies the glints of its gold colour.

Aroma: A cuvée that will surprise you with its pure intensity of dry fruits aromas, almonds and fresh hazelnuts mixed with those of fruits of white flesh.

Palate: The creamy sensation of the bubble associated to aromas of buttered brioche and mineral aromas. Persistent finish with a fresh and elegant sweetness.

Serving: This great bottle will make a perfect marriage with caviar or fine oysters but also with grilled fish and seafood.

From **François DOMI**, BILLECART-SALMON' chief winemaker.

COLLECTION