



CHAMPAGNE
**BILLECART
SALMON**



Pure and Natural

A Champagne full of brightness and purity.

Composition: Its innovating style remains faithful to the balanced charm of the three varietals from Champagne: 40% Pinot Meunier, 35% Pinot Noir and 25% Chardonnay. No sugar has been added to the dosage.

Appearance: Pale and gold intensity enhanced by pure brightness. The mousse is energetic with an abundant ultra fine bubble.

Aroma: Complex and seductive aromas of dried fruits and brioche combined with floral notes. This is further enhanced by the subtle charm of lemon verbena. A precise, elegant and aromatic freshness accentuated by the expression of the quality of the composition.

Palate: Charming biscuity flavour and white fruits with a full and harmonious minerality resulting in a sensational balanced finish.

Serving: A new definition of a refined style. A surprising association with the finest dishes (veal carpaccio, scallops a la plancha and marinated raw fish with citrus fruits).

Serve at 10-11°.

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

COLLECTION