



CHAMPAGNE  
**BILLECART  
SALMON**



### **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