

BILLECART SALMON BRUT RESERVE NV 75CL

Colour:

White

Vintage:

Non Vintage

Producer:

Billecart Salmon

Country:

FRANCE

Region:

CHAMPAGNE

Sub Region:

CHAMPAGNE

Product code:

JBINVBBB6U

Availability:

2 cases

**Grape Variety:**

Chardonnay, Pinot Noir and Pinot Meunier

Tasting Notes:

The current Billecart-Salmon NV is elegant and refined, managing to combine both depth of flavour from the lees ageing and crisp, incisive fruit.

Awards and credentials:**DailyMail**

"No matter where you are or how you're feeling, Billecart will cheer you up; it's the definitive pick-me-up. It's staggeringly good value too. If you've never tasted a bottle of Billecart, then you're in for a treat."

Producer Information:

Billecart Salmon is one of the few remaining Champagne houses to be family-owned and was established in 1818 by Nicolas-Francois Billecart. Although not a large house, its reputation has been steadily built up in France and the UK so that it happily sails above the sea of other champagnes.

Billecart Salmon is renowned for the quality of its delicate Rose, while the Brut Reserve (a blend of three vintages) is a beautifully harmonious and balanced wine. All have the ability to age very well. Most of Billecart Salmon's fruit comes from a small vineyard holding, though this is supplemented with grapes bought in from the Marne Valley and the Montagne de Reims. Meticulous production techniques, from the use of their own cultured yeast to its long, slow, cool fermentation, ensure that the family has 100% control of production.

As stated by Jancis Robinson: 'If you want to savour Billecart's finesse, it's no more expensive than most famous NV champagnes, and cheaper than several which to my mind aren't nearly as rewarding.' (Oct '05 - 'wines of the week')



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Technical info:

organic

False

vegans

False

vegetarians

False



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