

BILLECART BRUT SOUS BOIS NV



WINE INTRODUCTION

This unique cuvée, which is entirely vinified in oak, is composed of the three Champenois grape varieties. It totally masters the art of blending by renewing the ancestral spirit and savoir-faire of the original champagnes.

WINEMAKING NOTE

Composed of the three Champenois grape varieties in equal proportions: Premier and Grand Cru Chardonnay from the Côte des Blancs; Premier and Grand Cru Pinot Noir from the Montagne de Reims, Aÿ and Mareuil-sur-Aÿ; Pinot Meunier from the right bank of the Vallée de la Marne. Dosage: 7g/l. Vinification and ageing take place in oak casks at a low temperature. Partial malolactic fermentation. From 30% to 35% reserve wines. Ageing on lees: 6 to 7 years.

APPEARANCE, AROMA AND TASTING NOTE

A radiant yellow crystalline appearance with golden glints brought to life by a luminous stream of persistent, fine bubbles. There is a rich olfactory impact which is harmoniously expressed (dried fruits, fresh citrus and white flesh fruits) and coupled with finely buttered seductive notes. The palate offers a burst of flavours (notes of grilled brioche and toffee) thanks to the distinguished power and maturity which is a mark of any great wine of Champagne. Its strength of character and integrity make it an ideal accompaniment to poultry dishes or Girolle mushrooms. Serve at 10°C.

WINE INFORMATION

Country:	France
Region:	Champagne
Sub Region:	Mareuil-sur-Ay
Wine Type:	White sparkling
Producer:	Billecart Salmon
Wine Name:	Billecart Brut Sous Bois
Vintage:	NV
Principle Grape (%):	Chardonnay (33)
Secondary Grape (%):	Pinot Meunier (33)
Tertiary Grape (%):	Pinot Noir (33)
Closure:	Champagne cork
Winemaker Name:	Florent Nys
ABV (%)	12.00%
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

James Suckling:	94 points
Wine Enthusiast:	92 points