

BILLECART SALMON BRUT ROSÉ NV



WINE INTRODUCTION

With its subtle and gourmet aromas, this cuvée is a reference point amongst rosé champagnes. It will be a pleasant companion to your happiest moments with its sparkling colour, its amazing finesse and its great intensity. The Brut Rosé is a blend of Chardonnay, Pinot Meunier and Pinot Noir vinified as red wine.

WINEMAKING NOTE

The Brut Rosé is a blend of Chardonnay, Pinot Meunier and Pinot Noir vinified as red wine. 40% Chardonnay sourced from the best Crus in the Champagne region. 30 % Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne. 30% Pinot Meunier from the Vallée de la Marne and the southern slopes of Epernay. Vinification in stainless steel. Ageing on lees: 36 months.

APPEARANCE, AROMA AND TASTING NOTE

A pale yet radiant pink colour adorned with warm glints of gold. This cuvée unveils a subtle aroma leading to an elegant, delicate bouquet of fine notes of red berries and zest of citrus fruits. Its special method of vinification gives this cuvée a light, elegant flavour, followed by a fresh finish with a taste of raspberry. This cuvée is an ideal partner as an aperitif and can also accompany a dish of wild salmon or sushi. For dessert, it will add a sublime touch to red fruit flavours. Serve at 8°C.

WINE INFORMATION

Country:	France
Region:	Champagne
Sub Region:	Mareuil-sur-Ay
Wine Type:	Rosé sparkling
Producer:	Billecart Salmon
Wine Name:	Billecart Salmon Brut Rosé
Vintage:	NV
Principle Grape (%):	Chardonnay (40)
Secondary Grape (%):	Pinot Noir (30)
Tertiary Grape (%):	Pinot Meunier (30)
Closure:	Champagne cork
Winemaker Name:	Florent Nys
ABV (%)	12.00%
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Wine Spectator:	92 points
Decanter:	91 points
Wine Enthusiast:	91 points