



LES RENDEZ-VOUS DE BILLECART-SALMON

N°6

Precision and Purity of Identity

This sixth wine highlights Chardonnay from Mesnil-sur Oger, a historic terroir of the Côte des Blancs, classified as a Grand cru. Exclusively from the 2014 vintage, this wine benefits from a slow and meticulous aging on lees during a period of 82 months. A selective approach is used, based on the purity of the fruit and the balance of flavors.



Elaboration

100% Chardonnay from Mesnil-sur-Oger from the Côte des Blancs, year 2014
100% Grand Cru
Vinification in stainless steel tanks
Ageing on lees: 82 months
Dosage: 5.6 g/l



Formats on offer and ageing potential

Bottle: 5 years



Appearance

Its luminous gold color offers a radiant, sparkling finish that gives way to a fine persistent bubble.



Aroma

Its sensory development leans on distinguished aromatic floral notes, which speaks to its great minerality of fruits (white roses, jasmin and the flesh of citrus fruit). Its sensual, meringue flavor is based on white pome fruit (tart pear and clementine juice). It is the perfect expression of subtly disciplined Chardonnay, meticulously matured on the lees.



Palate

A captivatingly tense tactile sensation is dominated by a chalky, seductive spirit (double cream, almond powder and tender nougat). A radiant complexity combined with a characteristic touch of salinity of the great terroirs of the Côte des Blancs. A delicate finish with hints of bergamot, iodine and white pepper.



Tasting

This single-varietal & Grand Cru terroir offers an outstandingly delicious concentration of flavors.

Served at cellar temperature (10/12° C), culinary pairings can include scallop carpaccio and sea urchins or even sea bream sashimi.

From **Florent NYS**, oenologist and Billecart-Salmon's Chief Winemaker.
champagne-billecart.com

MY ORIGIN: The secrets of your cuvée on myorigin.billecart.fr