



BILLECART-SALMON CUVÉE NICOLAS- FRANÇOIS BILLECART 2007

£148.00

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79% Grands Crus and 21% Premiers Crus. 60% Pinot Noir from the Premiers and Grands Crus from the Montagne de Reims and the Grande Vallée de la Marne, 40% Chardonnay from the Côte des Blancs
Dosage: 6 g/l, 15% vinified in oak barrels Partial malolactic fermentation Ageing on lees: 10 years . A beautiful golden yellow, glinting with bright sparkles. The glittering, crystalline appearance is set off by an eruption of finely

chiselled bubbles. A balanced tension is achieved by the blossoming of the wine (peaches in syrup, fine apple tart and mountain butter) and embodied in the noble flavours that follow (fresh fig and wild berries). It combines all the richness of an aromatic curve, both complex and refreshing. Intense, fine notes of orchard fruits, associated with the character of stone fruits (Mirabelle plum and sweet cherry) and accentuated by the burst of a long floral note (hawthorn). This tense and mineral vintage, characterised by an elegant vinosity, offers you all the distinction of a well-aged Champagne. Served at cellar temperature (11° to 12°), this cuvée will reveal the flavours of a Bresse roast chicken or a delicious milk-fed veal chop with chanterelle mushrooms.

