



CHAMPAGNE  
**BILLECART  
SALMON**

**BRUT RÉSERVE**  
**Harmony and balance**

The Brut Réserve is a light, fine and harmonious champagne.  
It is made up of a blend from three different years and sourced from the best sites in the Champagne region.



**Formulation**

30% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne  
30% Chardonnay sourced from the best Crus in the Champagne region  
40% Meunier from the Vallée de la Marne and the southern slopes of Epernay  
Vinification in stainless steel tanks  
50% to 60% reserve wines  
Ageing on lees: 30 months



**Available formats and recommended ageing potential**

Half-Bottle: 1 to 2 years  
Bottle : 2 to 4 years  
Magnum and jeroboam : 4 to 8 years  
Mathusalem et nabuchodonosor : 4 to 8 years



**Appearance:** With reflections of straw yellow, this cuvée is recognisable by the finesse of its slowly rising bubbles and its persistent and plentiful mousse. Overall it portrays a luminous radiance of sparkling youthfulness.



**Aroma:** A distinct and precise intensity with an ethereal character, followed by a natural and radiant freshness. With the presence of a perfect primary example (floral and fresh fruits), highlighted by a volatility of very pure and lightly biscuit aromas.



**Palate:** A subtle pleasure with a delicate texture under the charm of white flesh fruit flavours (apples, crunchy pears). With a beautiful fluidity of a delicious lightness uniting gourmand flavours of springtime.



**Tasting:** The ideal partner for every occasion. It is perfect as an aperitif and can be enjoyed with a wide variety of dishes.  
Serve at: 8/9°C

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker  
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