



CHAMPAGNE
**BILLECART
SALMON**

CUVÉE NICOLAS FRANÇOIS 2007

Balance and Richness

This prestigious cuvée, created in 1964 as a homage to the founder of the Champagne house, is the result of an assembly which has remained unchanged since its creation. The vinification, partially in traditional barrels, asserts a well-rounded and generous character, favouring a subtle and natural elegance.



Formulation

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
15% vinified in oak barrels
Ageing on lees: 10 years
Dosage: 6 g/l



Available format and recommended ageing potential

Bottle and magnum: more than 10 years



Appearance: A beautiful golden yellow, glinting with bright sparkles. The glittering, crystalline appearance is set off by an eruption of finely chiselled bubbles.



Palate: 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).



Aroma: 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).



Tasting: 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.

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