



CHAMPAGNE
**BILLECART
SALMON**

CLOS SAINT-HILAIRE 2003
Rarity and complexity

This unique Blanc de Noirs cuvée bears the name of the patron saint of Mareuil-sur-Aÿ. This one-hectare clos adheres to strict standards: a single, enclosed, undivided plot of land, with a complete winemaking facility on site. This astonishingly characteristic single-variety Champagne has all the qualities expected of a truly great, deep, unique vin de garde.



Formulation

From a single parcel comprised of one enclosed hectare of old Pinot Noir vines planted in 1964.

100% vinified in oak casks

Time on lees / in cellar: 14 years

Dosage: 3.5g/l



Available format and recommended ageing potential

Bottle: more than 10 years



Appearance: The distinctive character of a sunny year combined with an early harvest has produced a very deep golden yellow hue. A luminous radiance, with persistent, ultra-fine bubbles.



Palate: An ample texture with the patina of oak ageing and hints of yellow fruit in syrup (Williams pear and fresh quince) and panettone. A richness overflowing with flavours (roasted pineapple, puffed buckwheat and precious woods). The generosity of this wine transports the finish to rooty, mineral realms, with an attractive saline character.



Aroma: A noble, elegant expression and an extremely complex, vinous impact on the nose (candied citrus fruit, crushed hazelnut and almond, mild tobacco). Develops with a resplendently honeyed expansiveness featuring nuts and oriental spices.



Tasting: This rare vintage of unique, monumental character will consist of no more than 1000 bottles. When served at cellar temperature (12/14°), this micro-cuvée will surprise your palate when served with a rod-fished bass, shellfish and Ossetra caviar.

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