



BILLECART-SALMON BRUT ROSÉ HALF BOTTLE

SKU: CHBSR375

Everything started in 1818 when Nicolas François Billecart and Elisabeth Salmon married, marking the creation of their Champagne House.

This has been a family story since the beginning with Louis Salmon, brother of Elisabeth and a passionate oenologist, getting involved in the creation of the wines.

Thus, over 7 generations, each member of the family has endeavoured to continue the family tradition, staying faithful to the same motto: "Give priority to quality, strive for excellence".

Grape Varieties: 40% Chardonnay, 30% Pinot Noir, 30% Pinot Meunier

Tasting Notes: This wine is known for its refinement and light, elegant texture. This cuvée unveils a subtle brioche aroma leading to an elegant, delicate bouquet of fine notes of red berries and zest of citrus fruits. Fine and dry on the finish.

Food Match: Ideal as an aperitif and also with wild salmon or sushi.

Awards:

93 James Suckling: Just 40% from 2014 with plenty of deeper reserve wine on offer, This has a fresh red and white rose-like floral edge, and attractive bright fresh strawberries and yellow peach flavors.

Succulent and satisfying. Drink now.

Sugar Level: 9g/l

Closure: Natural Cork

