



## HOUSE OF TOWNEND

### Billecart Salmon Le Reserve

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Usual Price	£50.49
Discount Price (inc. VAT)	£43.99
Code	BILL020

The family House of Billecart Salmon is one of the few remaining Champagne houses to be owned by the original founding family and was established in 1818 by Nicolas-François Billecart. They continue to make rich and complex wines from their series of small family holdings throughout the Marne and Montagne de Reims regions. The Brut reserve is a blend of 3 vintages.

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#### Tasting Notes:

The beautiful Champagne is produced from 60% Grand Cru grapes along with 50% reserve wine in the final blend. It is aged for four years on its lees which has resulted in a classic, complex nose of toasted brioche, hazelnuts and nougat - richness and breadth of flavours abound. Mature and showing well.

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Specification	
<b>Vinification</b>	Fermented in stainless steel tanks at a temperature of between 10-11°C over a period of one month, followed by 3 years ageing on lees. Dosage of 8-9g/l
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Aÿ
<b>Type</b>	Champagne
<b>Grape Mix</b>	40% Meunier, 30% Pinot Noir, 30% Chardonnay
<b>Genres</b>	Sparkling
<b>Vintage</b>	NV
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Champagne Billecart-Salmon
<b>Producer Overview</b>	Billecart-Salmon, a medium-size Champagne House in Mareuil-sur-Aÿ, was founded in 1818 by the original owners Nicolas Francois Billecart and Elisabeth Salmon who combined their names on marriage to create the brand.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A perfect pairing with seafood, caviar and roast chicken to name but a few. Our favourite is smoked salmon Blin's - easy on the horseradish!