HOUSE OF TOWNEND

Billecart Salmon Le Reserve

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 compex 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.

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	
Vinification	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/
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Aÿ
Type	Champagne
Grape Mix	40% Meunier, 30% Pinot Noir, 30% Chardonnay
Genres	Sparkling
Vintage	NV
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Champagne Billecart-Salmon
Producer Overview	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.
Closure Type	Cork
Food Matches	A perfect pairing with seafood, caviar and roast chicken to name but a few. Our favourite is smoked salmon Blini's - easy on the horseradish!