HOUSE OF TOWNEND

Billecart Salmon Brut Vintage 2009 Magnum

Price	£155.00
Code	BILL080

One of the last family run Champagne houses, Billecart Salmon is renowned for the quality of its Champagne. The 2009 Vintage is influenced heavily by the Pinot Noir flavours which are tempered by the refined and delicate flavour coming from the Chardonnay grown in Côte des Blancs. The inclusion of Pinot Meunier helps to maintain balance withtin the 2009 Vintage that turned out to be hotter than first predicted!

Tasting Notes:

On the nose, vibrant red fruit aromas from the Pinot Noir take centre stage, whilst the palate reveals more citrus notes, complemented by hints of roasted nuts and brioche. With a defined structure, the wine finishes clean and tight, offering a richness that remains elegant and never heavy.

HOUSE OF TOWNEND

Specification	
Vinification	The 2009 vintage started as a quite tumultuous year followed by a mild but wet spring. The risk of mildew was high and storms in July further raised fears for the harvest. Things turned around in August, were there was uninterrupted hot and dry weather- creating conditions for the ideal harvest. Picking began on the 12th September. 73% of the grapes are sourced from Grand Crus and Premier Crus. The must received 9 years ageing on the lees. Vinified in stainless steel tanks and Partial malolactic fermentation.
ABV	12%
Size	1.5Ltr
Drinking Window	Drink now through to 2030
Country	France
Region	Champagne
Area	Aÿ
Type	Champagne
Grape Mix	40% Pinot Noir, 33% Chardonnay, 27% Pinot Meunier
Genres	Fine Wine, Sparkling
Vintage	2009
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	Drink with seafood coupled with a creamy sauce