HOUSE OF TOWNEND

Billecart Salmon Cuvée Nicolas François Billecart 2008



Price	£160.00
Code	BILL065

Created in 1964 as a tribute to the House's founder, this cuvée is a blend of Grands Crus from the Côte des Blancs (Chardonnay) and the Montagne de Reims (Pinot Noir). The release of Billecart's 2008 Cuvée Nicolas François was delayed by two years, with Mathieu Roland-Billecart waiting for the perfect moment to unveil it —and his patience paid off. Released at the ideal point of balance between freshness, luxury and seduction, this vintage is a blend of 60% Pinot Noir and 40% Chardonnay .

Tasting Notes:

The nose is rich yet perfectly balanced, offering aromas of stone fruit, acacia blossom, and rose petal, intertwined with subtle notes of toasted almonds and brioche. On the palate, there is exceptional balance, tension, and minerality, with the intense acidity of the 2008 vintage providing remarkable energy and lift. The wine's rich, creamy texture is enhanced by a low dosage, which highlights its purity and the finish remains long, precise, and captivating.

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Specification	
Vinification	This cuvée is a blend of Grands Crus from the Côte des Blancs (Chardonnay) and the Montagne de Reims (Pinot Noir). Its vinification, partially in traditional oak casks, lends richness and depth to this fine, elegant wine.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Aÿ
Type	Champagne
Grape Mix	60% Pinot Noir, 40% Chardonnay
Genres	Fine Wine, Sparkling
Vintage	2008
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	Sole in lemon butter or a veal chop with girolle mushrooms are refined pairings for this exceptional champagne.