

The mark of Billecart is made not by the heavy footfai the ther touch of delicacy and crystal-clear hd of concentration, power and presence, bui Stelzer, Acclaimed Wine Writer





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# Billecart-Salmon NV Brut Rosé

Champagne, France

2020



# Tyson Stelzer

#### 94 Points

The utter restraint of Billecart places delicate rosés very close to its heart... Antoine Billecart delights in recalling a tasting in which he poured the wine in black glasses for sommeliers. No one identified it as a rosé... A restrained and elegantly pretty rosé of pale salmon hue and very subtle strawberry hull and white cherry fruit. Delightfully understated and elegantly persistant, it carries its grace and poise amidst a taut profile of refined acidity and soft mineral presence. This cuvée is at its best in its youth.

### James Suckling

#### 95 POINTS

This is clearly one of my favourite rosé Champagnes out there. I love the freshness and clarity in the wine, from its light pink colour to crisp acidity and minerally, chalky character on the finish. It's fullbodied and dense yet agile with amazing length and beauty. Refreshing and vibrant. As it warms, it gives you delicate Pinot Noir character like Aloxe-Corton or another excellent appelation. Drink now.

#### Wine Spectator

#### 92 POINTS

Finely meshed and elegant, with mouth-watering acidity and satiny texture carrying the delicate flavours of ripe raspberry, lemon shortbread, chalk and fresh ginger. Offers a clean, minerally finish. Maturity

2016

# Robert Parker

This superb Champagne has become my go-to rosé Champagne because it is so consistent and good.

# James Halliday - The Wine Companion

#### 96 POINTS

Surely the most consistent rosé on the market, with a very strong and loyal following to prove the point... This release is definitely on-song, with an abundance of fragrant red berry fruits and spice on the bouquet and palate alike; then follows a long, penetrating, yet fine, finish and aftertaste. One of those Champagnes you can drink anywhere, any time.

# Stephen Tanzer

#### 91 POINTS

Pale pink. Aromas of dried flowers, earth and tale, with red berries in the background. Dry, restrained and sophisticated, with subtly complex pinot-dominated flavors. Tactile but quite suave. An unusually grown-up style of rosé, finishing with excellent persistence.

#### 2014 Champagne & Sparkling Wine World Championships GOLD MEDAL

# Wine Enthusiast

94 Points

# New Zealand International Wine Show

#### GOLD MEDAL

Vibrantly effervescent with delicate hints of rosehips, strawberry, citrus and tropical fruit supported by beautifully balanced savoury, spicy, mealy notes and a long, creamy finish.

# DHALL & NASH

# Production of Billecart-Salmon NV Brut Rosé

Champagne, France



#### FERMENTATION

MATURATION RS (RESIDUAL SUGAR) Billecart-Salmon uses a winemaking technique called double debourbage. Solids from the juice settle out to clarify, then a second 'cold' settling occurs at about 40°F (4.5°C), for at least 48 hours after pressing. This process ensures the purity of the juice.

In oak, then bottle aged and riddled.

9.0 g/l

