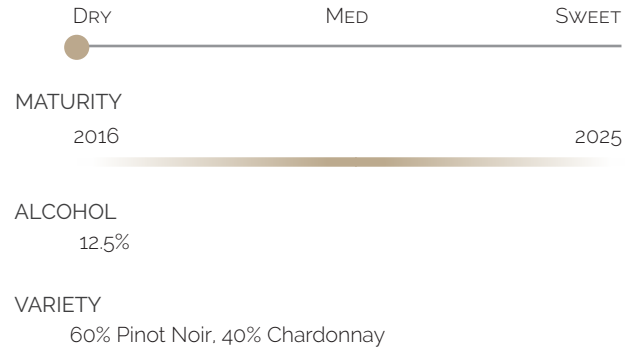


*"The mark of Billecart is made not by the heavy footfall of concentration, power and presence, but rather the fairy touch of delicacy and crystal-clear fidelity."*

*-Tyson Stelzer, Acclaimed Wine Writer*



BILLECART-SALMON  
2002 CUVÉE NICOLAS  
FRANÇOIS BILLECART BRUT  
CHAMPAGNE, FRANCE



**Colour Notes**

A beautiful yellow dress with sparkling light golden reflections. Visual perception of glittering crystal, with the effervescence and lift of fine bubbles.

**Aroma Notes**

This displays the richness and subtlety of an aromatic cuvée dedicated to the maturity of the fruit. Fine malt associated with orchard fruits (white peach, nectarine and plum of Lorraine.) selected by the purity of complex aromas of tangerine zest.

**Palate Notes**

A balanced voltage controlled by the development of wine displaying stone fruit and seeds, citrus and warm madeleine, and symbolized by the conduct of fine food coniferous (spruce and juniper Houille). A texture with a strong personality maintaining a remarkable vinosity.

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2002 CUVÉE NICOLAS  
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CHAMPAGNE, FRANCE



Tyson Stelzer for Decanter

**99 POINTS**

This vintage has begun to open magnificently since its release, displaying remarkable complexity, yet at every moment clinging to impeccable elegance, coiled focus of malic acid tension and exhilarating chalk mineral texture. Delightful poise and intricate craftsmanship proclaim one of the great Billecarts of the modern era.

Maturity

2015

2042

Wine Spectator

**95 POINTS**

There's a buoyant, almost ethereal quality to this elegant Champagne, offering a rich range of blackberry pâte de fruit, crystallized honey, grilled nut and oyster shell flavors, set on a fine, chalky mousse. Long and mouthwatering, with a clean, citrus-infused finish.

Maturity

2016

2027

Wine Enthusiast

**96 POINTS**

With its ripe fruits, rich texture and layers of toast, this is a great wine. It shows the quality of the great 2002 vintage brilliantly. It's complex and concentrated with an array of mature fruit flavors that combine to a structured whole. It will improve with age, so drink this great Champagne through 2025 and perhaps longer.

Maturity

2016

2025

Matthew Jukes

Billecart releases its vintage wine later than everyone else. This is because they want it to taste utterly mesmerising when you open the bottle and this is exactly what happens when you pop the cork on codename '02NF. This exceptional cuvée was created in 1964 as a tribute to the House's founder. It is made from solely Grand Cru fruit and it is one of the most beautiful Champagnes I have ever tasted. With fascinating precision, microscopic bubbles and hauntingly beautiful fruit this wine possesses the most balletic and serene flavours imaginable. It tastes awesome now and will continue to evolve for twenty years. Do everything you can to get your hands on this wine.

James Suckling

**98 POINTS**

This has a super-composed nose with gently spiced pastry and bright strawberry and cherry fruits, as well as some spiced brulée custard and praline. There's a lot of deep-set complexity here. The palate has a bright, crunchy, and assertive burst of peach and lemon flavor on entry, while the Pinot takes the mid-palate with fleshy white cherries and smooth phenolics that hold through to the finish with gently nutty mushroom and cherry-pip flavors to close. Great balance and power.



DATES EVENTS

- 1700's ● The Billecart family was established in the village of Mareuil-sur-Aÿ in Champagne. Pierre Billecart, winemaker and ancestor of 'Billecart-Salmon' founding father, Nicolas François Billecart, was hailed by King Louis XIII who authorised him to create his own coat of arms.
- 1818 ● Nicolas-François Billecart met Elisabeth Salmon, and they soon fell in love and were married. For their wedding gift from the Salmon family, they were bestowed a small plot of perfect land in Mareuil-sur-Aÿ, Champagne. They decided to found a Champagne House with this land that was above all a beacon of excellence and purity. Nicolas-François and Elisabeth were more than happy to incorporate their ancestor's coat of arms - blue inside a gold chevron with three bunches of grapes lined up along the top above a greyhound standing to attention - on their barrels and labels. The whole thing was a very pioneering venture. 'Sparkling Champagne' at this time was still in its early days.
- 1952 ● Champagne Billecart-Salmon begins initiating the practice of "double cold settling", which they are now known for.
- 1955 ● The first vintage of 'Cuvée Nicolas-François Billecart Brut' was created.
- Mid 20th Century ● Billecart-Salmon begin making their now-famous Rosé style Champagnes.
- 1988 ● The first vintage of 'Cuvée Elisabeth Salmon Brut Rosé' was created. It was intended to be the counterpart to the 'Cuvée Nicolas-François Billecart Brut'.
- 1995 ● The first vintage of single-vineyard champagne from the Clos Saint-Hilaire is created, with only 3,000 bottles being produced. This year also saw the beginnings of the house's experimentation with oak barrels.
- 1999 ● The 1959 vintage of Cuvée Nicolas-François Billecart Brut was chosen as the "Champagne of the Millennium" by a committee of experts at a blind tasting involving 150 vintages from the most illustrious champagne producers, organised in Stockholm by Richard Juhlin - a great champagne specialist. The 1961 vintage took out second place.
- 2001 ● A new state-of-the-art winery is built in Mareuil-sur-Aÿ.

*"They decided to found a Champagne House  
with this land that was above all a beacon of  
excellence and purity."*



THE PEOPLE BEHIND  
BILLECART-SALMON  
CHAMPAGNE, FRANCE



## Nicolas François Billecart & Elisabeth Salmon

FOUNDERS

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Nicolas-François Billecart met Elisabeth Salmon in 1818, and that was the start of it all...

They fell in love. They were soon married. For their wedding gift from the Salmon family, they were bestowed a small plot of perfect land in the beautiful Mareuil sur Ay in the Marne region of Champagne. They decided to found a Champagne House with this land that was above all a beacon of excellence and purity.

The Maison today creates two cuvée's in their names, 'Cuvée Nicolas François Billecart Brut', and 'Cuvée Elisabeth Salmon Brut Rose'.