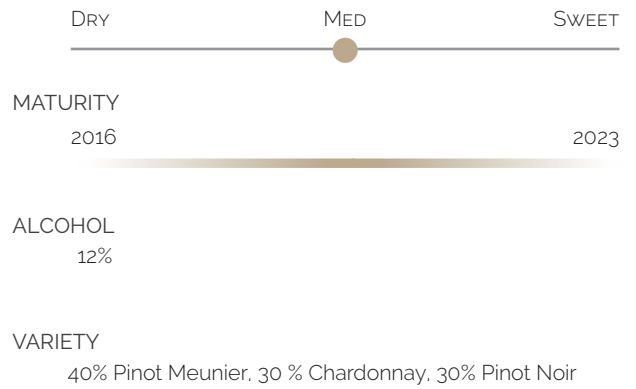


*“The mark of Billecart is made not by the heavy footfall of concentration, power and presence, but rather the fairy touch of delicacy and crystal-clear fidelity.”*

*-Tyson Stelzer, Acclaimed Wine Writer*



BILLECART-SALMON  
NV DEMI-SEC  
CHAMPAGNE, FRANCE



Colour Notes

Its pale gold colour is beautiful, emitting a constant ballet of fine, regular and persistent bubbles in the flute.

Aroma Notes

Its nose is lively with a hint of delicate white flowers and envelopes towards aromas of buttered brioche.

Palate Notes

This Demi-Sec champagne is full-flavoured and is a reference for its perfect balance between sugar, alcohol and acidity.



DHALL & NASH

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BILLECART-SALMON  
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### Tyson Stelzer

#### *92 POINTS*

One of the most refreshing and well-crafted sweet champagnes on the shelves... with acidity and poise to handle its honeyed sweetness. This transforms the clean fruit precision that defines Billecart into candied citrus, lemon drops and glace figs, with a creamy, sweet finish, well toned by balanced acidity.

### Antonio Galloni - Vinous

#### *91 POINTS*

Light yellow. Aromas of poached pear, honey and buttered toast, plus a hint of white peach that gains strength with air. Fleshy, broad and appealingly sweet but in no way cloying, offering juicy orchard fruit and melon flavors and a touch of bitter peach pit. A buttery quality comes up on the finish, which clings with strong fruity intensity. I imagine that this opulent, fruity but focused Champagne would do wonders with practically any cheese out there, especially salty, washed rind and blue versions.