



DHALL & NASH

"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 BRUT SOUS BOIS
CHAMPAGNE, FRANCE



Tyson Stelzer

95 POINTS

Sous Bois is as distinctive for Billecart as its bold, modern label. Billecart is constantly experimenting, and occasionally something emerges from its trials for all to behold. Sous Bois is literally 'under wood,' inspired by oak-fermented parcels destined for Billecart's top cuvées. Sous Bois exalts the crunchy strawberry hull and fresh white cherries of its pinot core, intricately interwoven with the spice, toast and creamy texture of oak, without ever becoming oaky. It sings with classic Billecart precision, while basking in the richness of barrel fermentation, silky and alluring, confronting and commanding, all at once.

Wine Enthusiast

95 POINTS

Fermented in wood, this mature and rich Champagne is sophisticated and stylish. It has a rich, full-bodied character with hints of spice as well as dry, citrus fruits. It has a steely core, showing a taut texture as well as some maturity. Ready to drink, it will also age in bottle.

Wine Spectator

92 POINTS

A rich and toasty version, with a creamy mousse supporting flavours of grilled brioche, apricot preserves, lemon parfait, slivered almond and creme de cassis. Finely knit and mouthwatering, with fleur de sel and smoke notes on the mineral finish.

Maturity

2016

2020

James Suckling

94 POINTS

Beautiful aromas of light butter, dough, cooked apples and apple purée. Full-bodied and very rich with plenty of fruit, intense nut, and light toasted oak. Very structured. This is decanted in cuve and then racked into bottles and fermented in old oak barrels for eight to nine months. Battonage and malo blocked. This will age really well.

Stephen Tanzer

92 POINTS

Bright yellow. Pungent orchard fruit and lemon curd scents are complemented by suggestions of vanilla, anise and smoky minerals. Toasty and silky in texture, offering juicy pear and tangerine flavors plus a deeper suggestion of candied fig on the back half. Closes sappy, focused and long, with repeating smokiness and strong mineral cut.

Geoff Kelly

5 STARS

Colour is hard to characterise... Yet again, the bouquet is wonderful... You can scarcely taste oak as such, but the nutty depth of flavour and aromatic complexity in mouth is stellar... Perhaps not the cellar potential of the vintage wines, even though it has so much flavour, due to the high percentage of meunier.

Maturity

2016

2024