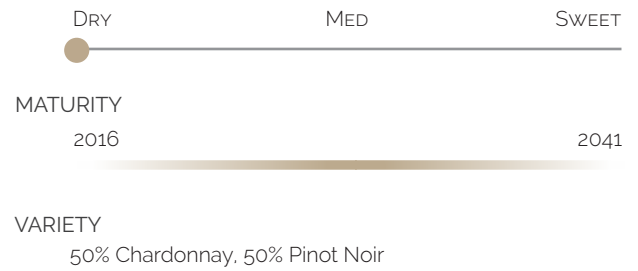


*“The mark of Billecart is made not by the heavy footfall of concentration, power and presence, but rather the fairy touch of delicacy and crystal-clear fidelity.”*

*-Tyson Stelzer, Acclaimed Wine Writer*



BILLECART-SALMON  
2006 CUVEE ELISABETH SALMON  
BRUT ROSÉ  
CHAMPAGNE, FRANCE



Colour Notes

A salmon pink tint and sparkling luminous visual presence is underscored by a gracious and persistent effervescent veil. A very seductive visual ensemble, with a soft shimmering reflection, rising to an accomplished articulation of a great vintage.

Aroma Notes

It is a refreshing sensorial expression of crisp red berries, citrus peel and stone fruits. With the exquisite sensation and complex aromatic generosity (figs, white peach, almond macarons.) Ripe olfactive notes respectfully soften the distinctive perfume of wild strawberries and spring roses.

Palate Notes

A powerful yet delicate impact owing to the noble and harmonious maturing of flavours (nectarine, cardamom). An ample and pure character in the mouth unveiling the soft spices of tangy mandarin and the persistent flavours of cedar and exotic wood.

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BILLECART-SALMON  
2006 CUVEE ELISABETH SALMON  
BRUT ROSÉ  
CHAMPAGNE, FRANCE



Wine Enthusiast

**94 POINTS**

Produced from Pinot Noir and Chardonnay, this balances ripe red berry and citrus fruits with more mature spice and vanilla. With this development has come depth, concentration and richness. It is a wine to drink with food, ripe and finishing with crisp, dry acidity.

Decanter

**96 POINTS**

Salmon-hued with a subtle, enveloping effervescence. Gorgeous mélange of redcurrant, strawberry and citrus followed by a bouquet of fresh figs, white peach and macarons. It has a sturdy yet delicately textured mouthfeel. Ample and generous, the mineral palate shows a hint of cedar wood too.

Antonio Galloni's Vinous

**94 POINTS**

The 2006 Rosé Cuvée Elisabeth Salmon is powerful, intense and also classically austere in its make up. Crushed flowers, mint, red berries and cranberries are all finely sketched. The 2006 finishes with striking mineral-driven precision...

Gary Westby

I tasted this with Antoine Billecart in October 2015, and it lives up to its lofty reputation as the best rosé in the world. It is composed of even parts Chardonnay and Pinot Noir, but it is the red wine that is added (about 9%) that puts this wine in a class of its own. The red Pinot Noir is all from the 1er Cru of Mareuil, in fact from one 80-year-old plot called the Valofroy. This ultimately elegant Champagne has kaleidoscopic complexity with everything inside from white flowers to subtle hazelnuts. The Volnay-like character of the red wine is in the background now, but for the patient, this wine will be a treat on the level of any wine in the world.

Maturity

2016

2046

Geoff Kelly

**5 STARS**

Perfect light salmon hue. The purity of the bouquet here is exemplary, beautiful baguette-crust and Vogel's Multigrain autolysis on a bouquet seemingly dominated by red fruits pinot noir, but in an ethereal way. There is little sign of meunier perfume here. The freshness and depth of flavour on palate is again sensational, clearly showing red grapes dominance, yet the autolysis complexity runs right through the palate. In one sense rosé champagnes are not such good candidates for cellaring, because they lose their subtle fresh red-fruits charm, but the characters replacing them are still a delight, in the older wine.



BILLECART-SALMON  
2006 CUVÉE ELISABETH SALMON  
BRUT ROSÉ  
CHAMPAGNE, FRANCE



FERMENTATION

Partial alcoholic fermentation (20%) in barrels.

MATURATION

Minimum ageing 10 years in bottle before disgorgement.



*ELISABETH SALMON, CO-FOUNDER OF BILLECART-SALMON CHAMPAGNE, FOR WHOM THIS CUVÉE WAS NAMED.*