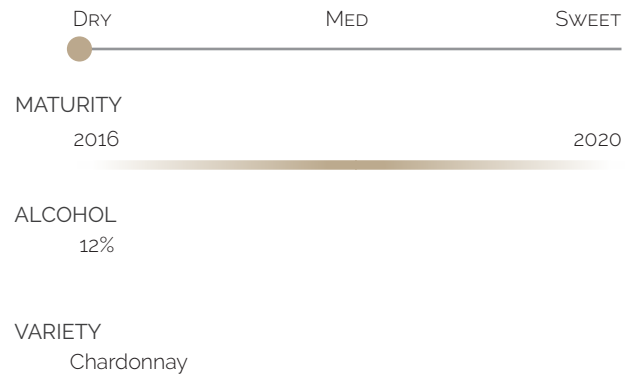


*"The mark of Billecart is made not by the heavy footfall of concentration, power and presence, but rather the fairy touch of delicacy and crystal-clear fidelity."*

*-Tyson Stelzer, Acclaimed Wine Writer*



BILLECART-SALMON  
NV BLANC DE BLANCS  
CHAMPAGNE, FRANCE



Colour Notes

The fine mousse of delicate bubbles elegantly accompanies the glints of its gold colour.

Aroma Notes

A cuvée that will surprise you with its pure intensity of dry fruits aromas, almonds and fresh hazelnuts mixed with those of fruits of white flesh.

Palate Notes

The creamy sensation of the bubble associated with aromas of buttered brioche and mineral aromas. Persistent finish with a fresh and elegant sweetness.

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BILLECART-SALMON  
NV BLANC DE BLANCS  
CHAMPAGNE, FRANCE



Tyson Stelzer

*95 POINTS*

A beautifully pristine Blanc de Blancs. Elegantly understated lemon and grapefruit evolve to anise, highlighted by struck flint. The tense structure and energetic tang of the season heighten the wonderful mineral expression.

Wine Spectator

*92 POINTS*

Lightly toasty and creamy in texture, yet well-cut and vibrant throughout, this shows a mineral base note underscoring the flavours of poached pear, candied lemon zest, toasted brioche and pickled ginger.

Maturity

2016

2020

Stephen Tanzer

*92 POINTS*

Pale yellow. Intense, mineral-accented aromas of citrus fruits, pear, honeysuckle and iodine, with a toasty overtone gaining strength with aeration. Dry and sharply focused, offering vibrant lime and bitter pear skin flavors and a touch of honey. Puts on weight with air and finishes with excellent clarity, power and mineral-driven persistence.

Jancis Robinson

This is one of those champagnes that is really joyful, happy and upbeat, with real vivaciousness yet quite a bit of serious undertow too. The all-Chardonnay blend has obviously spent quite a time on tirage developing lots of rather Dom Pérignon-like yeast autolysis racy depth apparent on the nose. It manages that trick of having quite enough elegance and acidity to refresh - no need to drink this champagne, unlike many other fuller-bodied examples, with food - but not a hint of greenness or tartness... I tasted it alongside the considerably more expensive Bollinger Grande Année 1996 and La Grande Dame 1995 and preferred it to both.

2014 Champagne & Sparkling Wine World Championships

*BRONZE MEDAL*

Geoff Kelly

*4 STARS*

Lemon, clearly the palest wine. Bouquet is both immediate and obvious, showing fragrant crumb and crust of baguette autolysis complexity on white fruits. It is only when you compare it with the reserved-in-comparison 2004 Blanc de Blancs that you realise you are being seduced by the volume of bouquet, and its freshness, rather than the depth of character. Palate is crisp, highly varietal, and enchanting, on a refreshing dosage.