

# CHAMPAGNE BILLECART-SALMON

*Maison Fondée en 1818*

**‘Top 100 Winery’**  
-Wine&Spirits 2023

**‘High on my list of favorite Champagne houses for many years  
has been the house of Billecart-Salmon.’ -Forbes**

**‘Love Dry Champagne? These 10 Bottles Are For You:  
Celebrations call for these crisp and refreshing bubbles.’**  
-Food&Wine 2023 (about the Brut Rosé)

**One of Champagne’s finest houses,  
lauded for its elegance and consistent quality for over 200 years!**

**Year Founded: 1818**

**Region: Champagne**

**Owners: Francois & Antoine  
Roland-Billecart**

**Winemaker: Francois Domi**

**Known For: Cult status among  
Sommeliers and Fans alike.  
Widely regarded as the best  
Rosé in Champagne.**

**Cool Fact: Selected as  
‘Champagne of the Millennium’  
by authorities such as Richard  
Juhlin, Serena Sutcliffe and  
Robert Joseph. Among the  
wines that were judged were  
superlative cuvées from such  
esteemed houses as Dom  
Pérignon, Krug, Taittinger,  
Pol Roger and Louis Roederer.**

**-Biodynamic, Organic-**

The Billecart family has been living in Mareuil-sur-Ay since the 16th century. When Nicolas Francois Billecart married Elisabeth Salmon in the early 1800’s, the two families’ long-held vineyards were married as well, leading Nicolas to leave his law practice and take over the family wine estate. In 1818 he founded the house of Billecart-Salmon, which now stands as ***the oldest continuously family-owned and operated house in Champagne.*** It is currently managed by the seventh generation - brothers Francois and Antoine Roland-Billecart. The cellars are in the hands of renowned "chef de cave" Francois Domi. Billecart-Salmon owns a total of 15 hectares of vineyards.

Eleven of these are in the Vallee de la Marne split between 4ha of Grand Cru in Ay and Premier Cru in Mareuil-sur-Ay and 7ha in the village of Damery. In the Cote des Blancs, the family owns 4ha of Grand Cru vineyards in the villages of Chouilly, Avize and Le Mesnil-sur-Oger. One of the most distinctive aspects of Billecart-Salmon is their philosophy that an early harvest yields more elegant and delicate champagnes. They look for a strong acid structure rather than alcohol as a preservative and therefore, never harvest at higher than 10 degrees of potential alcohol. Another defining characteristic of Billecart-Salmon is their practice of double cold settling which they began in 1952. And while some Champagne houses that use Pinot Meunier in their cuvées de-emphasize its role in their wines, Billecart-Salmon uniquely highlights this variety. As of 2001, Billecart-Salmon moved their winemaking into a brand new facility that they believe to be

the most technically advanced in Champagne. The intricate and precise nature of Francois Domi’s winemaking demanded that the family use every available resource to create the perfect environment for the production of these truly stellar champagnes. The ability to perform as many as 75 micro-fermentations simultaneously allows M. Domi the luxury of keeping many of his parcels separate until the blending phase. Overall, production levels are modest and many of Billecart-Salmon’s prestige cuvees are highly allocated.





## **Blanc de Blancs Grand Cru NV**

100% Chardonnay from the four Grand Cru vineyards of the Côte des Blancs : Avize, Chouilly, Cramant, Mesnil-sur-Oger. This cuvée is a blend of two different years revealing the special quality of the Chardonnay. Its complexity, its great vinosity and the surprisingly fresh finish is particularly appreciated by a following of informed wine lovers.

- 33% to 40% reserve wines
- Vinified in stainless steel
- Partial malolactic fermentation
- Ageing on lees: 4-5 years
- Dosage: 8g/l

**94 Points – Wine Enthusiast** – *“A great wine, with some toast and almond flavors showing good bottle age, along with freshness, finesse, ripe white fruits and a structured, lingering aftertaste.”*

**93 Points – Robert Parker** – *“Exhibiting aromas of citrus oil, tart stone fruit, freshly baked bread and white flowers, it's medium to full-bodied, pillowy and layered, its sweet core of fruit framed by racy acids and chalky structure.”*

**93 Points – James Suckling**



## **2008 Cuvée Nicolas Francois**

**‘Top 100 Cellar Selections’** – Wine Enthusiast 2021 (2007 Vintage)

This exceptional cuvée was created in 1964 as a tribute to the House’s founder. It results from the blending of Grands Crus from the classified Côte des Blancs vineyards (Chardonnay) and the Montagne de Reims (Pinot Noir). Its vinification, partially in traditional oak casks, underpins the generous character of this fine, elegant and rich wine.

- 83% Grands Crus and 17% de Premiers Crus: 60% Pinot Noir, 40% Chardonnay
- 17% vinified in oak casks
- Ageing on lees: 12.5 months
- Dosage: 2.9g/l

**97 Points – James Suckling** – *“Lovely precision and drive to this with aromas of lemon curd, brioche, praline, apricots, pomelos, mandarin zest and salted caramel. It’s held together by a sharp, citrusy backbone of acidity, balanced with a fine, silky mousse. Both structure and softness here. Citrus fruit brightness on a beautifully elegant and seamless finish.”*

**96 Points – Vinous** – *“An electric, nervy Champagne that very much reflects the style of the year. Crushed rocks, mint, spice, dried herbs, hazelnut, lemon peel and marzipan are all beautifully laced together. The 2008 is just entering its first plateau of maturity, making it a fine choice for drinking now and over the next two decades, possibly more.”*

**96 Points – Robert Parker**



## 2009 Cuvée Louis Brut Blanc de Blancs

## 2012 Cuvée Louis Brut Blanc de Blancs

This cuvée was named in tribute to Louis, Elisabeth Salmon's brother, who was passionate about oenology and highly involved in winemaking from the earliest creation of the House. Originating from the best parcels of the Côte des Blancs: Cramant, Chouilly for the finesse and Mesnil-sur-Oger for the structure and longevity. This Blanc de Blancs vintage is endowed with purity and minerality.

2009:

**“A mesmerizing, show-stopping masterpiece of sparkling wine.**

The 2009 “Cuvée Louis Salmon” is the penultimate expression of Billecart's long history of pursuing perfection in Champagne. A blend of mostly older-vine fruit from top parcels in three of the most lauded Grand Crus of the Côte de Blancs, this gloriously luxurious wine spent a full 12 years aging on the lees and another three post-disgorgement to put it into an impeccable window of pure enjoyment. It is the bottle to reach for when you absolutely need to impress, even if the one to impress is yourself.” -Master Somm Ian Cauble

- Dosage: 3,75g/l
- Partial malolactic fermentation
- 100% Vinification in stainless steel tanks
- Ageing on lees: 144 months
- Ageing potential: more than 10 years

**96 Points – Vinous** - *“Lemon peel, white flowers, white pepper and chalk are all beautifully delineated. There's gorgeous density and power here. What a gorgeous Champagne this is.”*

**96 Points – James Suckling** – *“This is showing an array of almonds, frangipani, dried lemons, apricots, pastries and white chocolate, evolving to salted caramel. Fantastic complexity and all in balance, with firm focus yet open and delicious Creamy, very fine bubbles.*

2012:

- 100% Chardonnay Grands Crus of Côte des Blancs: 60% Mesnil-sur-Oger, 23% Cramant, 11% Chouilly et 6% Oiry
- 25% vinified in oak casks
- Ageing on lees: 115 monts
- Dosage: 3.9g/l
- Ageing potential: more than 10 years

**99 Points – James Suckling** - *“Incredible aromas of brioche, bread dough and pie crust with superb, electrifying fruit, from peaches to fresh apples. Very fine and silky bubbles. It's better and better as it warms slightly in the glass.”*

**97 Points – Vinous**



## 2005 Le Clos St. Hilaire

---

## 2007 Le Clos St. Hilaire

---

This unique Blanc de Noirs cuvée is named after the Patron Saint of Mareuil-sur-Aÿ. This one-hectare Clos meets strict standards: a single enclosed, unbroken parcel, with its own complete wine-making facilities on site. This remarkably typical mono cru encapsulates an entire world in a great, profound and singular wine with wonderful ageing potential. The one-hectare Clos Saint-Hilaire meets the strictest guidelines: a single enclosed, contiguous parcel with complete winemaking facilities on site. The terroir's magic combined with the wine maker's skills make this wine exceptional. Made only from Pinot Noir vinified in casks, it develops an outstanding purity. Billecart-Salmon decided to add very little liqueur, or dosage, after disgorgement in order to let the typicality of the single grape used to make this great wine evolve.

"In the 1950s my grandmother set aside this park-like space next to our house in Mareuil-sur-Aÿ with vines, flowers and fruit trees, for our enjoyment. Realising this outstanding terroir's potential, my family decided to plant the first Pinot Noir vines here in 1964. We tried using the Pinot Noir to make white wine in small Burgundy barrels: an outstanding champagne was about to be born. After several years of painstakingly tending the vines, the 1995 harvest, the first year of this unique cuvée, was remarkable. We called it Le Clos Saint-Hilaire after the patron saint of the church in Mareuil-sur-Aÿ. No more than 3,500 to 7,500 bottles are produced each year and each is individually numbered." - François Roland-Billecart, 6th Generation

2005:

- Dosage: 1g/l 100% vinified in oak casks
- Ageing on lees: 170 months
- Ageing potential: more than 10 years

**98 Points – Vinous** – *“Sublime. Silky and understated, the 2005 is a model of class. The mousse alone is utterly captivating. Dried pear, gentle hints of spice, dried flowers and mint are some of the many notes that grace the 2005. In this vintage, Le Clos Saint-Hilaire is quite soft and medium in body, a Champagne of refinement more than power. Orchard fruit, white flowers and bright saline undertones frame the long, very pure finish.”*

**98 Points – James Suckling** – *“Richly complex nose of spiced yellow plums, brioche, toasted lemons, butterscotch, baked apples, strawberries, coffee cream, praline, earthy mushroom and truffle hints. It’s creamy, layered and generous, with soft bubbles. Complex toasty and spicy elements carry through to a long finish. Opulence and sophistication.”*

2007:

- Dosage: 1.9g/l 100% vinified in oak casks
- Ageing on lees: 177 months
- Ageing potential: more than 10 years

**98 Points - James Suckling** - *“Beautifully complex and mineral with notes of chalk, blanched almonds, dried raspberries, rose petals, pink grapefruit, nutmeg and pink peppercorns. Complex, tight and structured, with a medium to full body, plenty of strength yet elegant. Tight bubbles. Long, firm and savory.”*

**97 Points - Vinous** - *“Shockingly accessible for a young vintage of this wine. Silky and plush, with terrific depth. Kirsch, plum, dried flowers, chamomile and dried herbs build, filling out the layers effortlessly. I can’t remember tasting a Clos Saint-Hilaire that is this wine-like. White flowers, chalk, mint and white pepper open with air, adding palpable freshness to a core of chiseled Pinot fruit. In a word: dazzling.”*



## NV Brut Reserve

---

Balance and harmony combine together in this light and subtle champagne. Its blend is made up of Pinot Noir, Chardonnay and Pinot Meunier sourced from the very best sites of the Champagne region. 30% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne, 30% Chardonnay sourced from the best Crus in the Champagne region and 40% Pinot Meunier from the Vallée de la Marne and the southern slopes of Epernay. The ideal partner to delight your guests on every occasion, both as an aperitif and throughout the entirety of a meal.

- 50% to 60% reserve wines
- vinified in stainless steel, malolactic fermentation
- Ageing on lees: 30 months
- Dosage: 8g/l

**93 Points – James Suckling** – *“Plenty of pinot character with strawberry and dried apple and some flint and matchstick, as well as stone. It’s medium- to full-bodied with freshness, a creamy texture and a long, delicious finish.”*



## NV Brut Rosé

---

**‘Love Dry Champagne? These 10 Bottles Are For You: Celebrations call for these crisp and refreshing bubbles.’ -Food&Wine 2023**

One of the very first Houses in 1954 to believe in a Rosé style in Champagne. 40% Chardonnay sourced from the best Crus in the Champagne region, 30% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne and 30% Pinot Meunier from the Vallée de la Marne and the southern slopes of Epernay. With its subtle and gourmet aromas, this cuvée is a reference point amongst Rosé champagnes. It will be a pleasant companion to your happiest moments with its sparkling color, amazing finesse and great intensity.

- 40% reserve wines
- Vinified in stainless steel, malolactic fermentation
- Ageing on lees: 36 months
- Dosage: 9g/l

**94 Points – Jeb Dunnock** – *“A fresh perfume of wild strawberry, ripe peach, white and red flowers, a hint of tropical fruit, and grapefruit. The palate is rounded, with fruit up front and through*

*the mid-palate, and it has a silky and fresh lift. There is a wonderful ease and drinkability to this wine, which delivers balance and finesse.”*

**93 Points – James Suckling**



## **Brut Sous Bois**

This unique cuvée, which is entirely vinified in oak, is composed of the three Champenois grape varieties: Premier and Grand Cru Chardonnay from the Côte des Blancs, Premier and Grand Cru Pinot Noir from the Montagne de Reims, Aÿ and Mareuil-sur-Aÿ AND Meunier from the right bank of the Vallée de la Marne. It totally masters the art of blending by renewing the ancestral spirit and savoir-faire of the original champagnes.

- 30% to 35% reserve wines
- Vinified in oak casks
- Partial malolactic fermentation
- Ageing on lees: 6-7 years
- Dosage: 7g/l

*“Everything about this wine is distinctive. It’s a champagne that seduces. I always associate this champagne with an absolute moment of pleasure or a moment of happiness, both precious*

*and precise.” -Jean Pierre Viagto, Chef*

**95 Points – Wine Enthusiast** – *“Fermented in wood with a touch of spice and toast on the palate, this Champagne is beautifully textured and structured.”*

**94 Points – James Suckling** – *“Attractive and complex nose of salted almonds, apricots, figs, raspberries and white chocolate. Tangy green apples, too. Fine bubbles here, with vibrant acidity and sleek, integrated layers.”*



## **Elisabeth Salmon Brut Rosé 2012**

Created in 1988 as a tribute to one of the House’s founders, Elisabeth Salmon, this cuvée distinguishes itself through its refined purity of grandeur and unique character. This great, rare and sought-after wine subtly offers the signature of our top Pinot Noir and Chardonnay terroirs. Elisabeth Salmon 2012 highlights the full breadth of the savoir-faire required to blend the House’s Rosé in an exceptional year. The presence of an ancestral savoir-faire is recognized through the art of assemblage and rigorous selection from an exceptional harvest. This cuvée stands out for its sparkle and purity that reveal a noble, unique character.

- 55% Chardonnay from Chouilly, Avize, Mesnil-sur-Oger and Cramant
- 45% Pinot Noir from Mareuil-sur-Aÿ, Aÿ and Ambonnay
- Less than 10% of the Pinot Noir is vinified as red wine from grapes from old vines in Mareuil-sur-Aÿ with southern exposure
- 100% Grand Cru and Premier Cru
- 2.90% of the wines are vinified in oak casks
- Partial malolactic fermentation
- Ageing on lees: 115 months
- Dosage: 3.8g/l

**97 Points - James Suckling** - *“A lovely copper color with aromas of cloves, spiced apples, raspberries, gingerbread and pastries. Delicious yeasty and spicy undertones. Excellent density and focus, with fine and firm bubbles, yet it’s light on its feet and so fresh. Long, chalky and salty at the end.”*

**96 Points - Vinous**



## **Vintage Extra Brut**

---

**2016:** “Billecart’s vintage releases are always sourced from their best vineyards, but the fruit for this extra classy 2016 comes entirely from Grand Cru vineyards that are located in the Champagne’s most prestigious regions: Montagne de Reims and Côte des Blancs. The house style, focusing on purity of fruit, soft effervescence, and bright minerality, is showing in spades. The pedigree is impeccable. It is a fantastic wine to open now, but you could cellar it for many years too; given that the price is far below wines of similar quality and class, we think you should stock up for all upcoming special occasions!” -Master Somm Ian Cauble

Intense and Seductive. 100% Grands crus. 66% Pinot Noir, 34% Chardonnay from Montagne de Reims and Côte des Blancs. Dosage: 1.9 g/l. Vinification in stainless steel tanks. Ages on lees for 64 months.

**2013:** 62% Pinot Noir, 24% Chardonnay and 14% Meunier. 85% Grands crus and Premiers crus originating from Montagne de Reims, Côte des Blancs and Vallée de la Marne. Dosage: 3 g/l. Vinification in stainless steel tanks. Ages on lees for about 7.5 years (89 months).

**94 Points – Wine Enthusiast 2022**

**93 Points – James Suckling 2022**