

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. Vinification is done in stainless steel tanks. A dosage of 8 g/l. Partial malolactic fermentation. Aged 4-5 years on lees. 33% to 40% reserve wine.

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 2022 – *“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



2009 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.

100% Chardonnay grands crus of Côtes des Blancs: 58% Cramant, 21% Chouilly, 21% Mesnil-sur-Oger. Dosage: 3.75g/l. 100% stainless steel. Ages on its lees for 12 years.

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. Salty, turning chalky and mineral at the end.”*



2005 Le Clos St. Hilaire

100% Pinot Noir. This unique Blanc de Noirs cuvée bears the name of the Patron Saint of Mareuil-sur-Aÿ. Originating from a single enclosed, contiguous one-hectare plot of old vines planted with Pinot Noir in Mareuil-sur-Aÿ in 1964. 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. Dosage: 1g. 100% vinified in oak casks. Aged on its lees for about 14 years (170 months).

98 Points – Vinous 2023 – *“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 2023 – *“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.”*

“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. Realizing 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. - François Roland-Billecart, 6th Generation



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 from the Premiers and Grands crus of the Montagnede Reims and the Grande Vallée de la Marne (Mareuil-sur-Aÿ, Aÿ, Verzenay), 40% Chardonnay from the Côte des Blancs (Mesnil-sur-Oger, Chouilly, Cramant), 17% wines vinified in oak casks. Dosage: 2.9g/l. Aged on lees for 12.5 months.

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



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. Dosage: 8g. Vinification in stainless steel tanks. Malolactic fermentation. 50% to 60% reserve wines. Aged on the lees for 2.5 years (30 months). It is the ideal partner to delight your guests on every occasion, both as an aperitif and throughout the entirety of a meal.

92 Points – James Suckling 2023 – *“An attractive nose of roasted hazelnuts, almond croissants, raspberries, baked apples and custard. Lovely depth and flavor concentration here with a medium body, soft bubbles and salty elements on a fresh finish.”*

91 Points – Vinous 2023

Magnum in Gift Box 3/1.5L

Jeroboam in Wooden Box 1/3L

Methuselah in Wooden Box 1/6L

Nebuchadnezzar in Wooden Box 1/15L



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. Dosage: 9g. Malolactic fermentation. Aged in stainless steel. 40% reserve wines. Aged on the lees for 3 years (36 months). 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.

94 Points – Jeb Dunnuck – *“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 2022

92 Points – Wine Spectator Dec 2022

12/.375L

Magnum in Gift Box 3/1.5L

Jeroboam in Wooden Box 1/3L



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. Dosage : 7g/l. Vinification and ageing take place in oak casks at low temperature. Partial malolactic fermentation. 30% to 35% reserve wines. Ages on lees for 6-7 years.

“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 2023 – *“Fermented in wood with a touch of spice and toast on the palate, this Champagne is beautifully textured and structured.”*

94 Points – James Suckling 2023 – *“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. Dry and rich yet all in balance.”*

Vintage Extra Brut



2016: 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

2009: 73% Grands crus and Premiers crus. 40% Pinot Noir, 33% Chardonnay and 27% Pinot Meunier. Originating from Montagne de Reims, Côte des Blancs and Vallée de la Marne Vinification in stainless steel tanks. Ages on its lees for 9 years. Dosage: 2 g/l.

95 Points – Wine Enthusiast 2021

94 Points – Robert Parker 2021

94 Points – Wine&Spirits 2021