



Billecart Salmon Rose Champagne

95
POINTS

Bob Campbell



Bright and fresh, this gorgeous wine from Billecart-Salmon is an icon of the Rose bubbles style, not only because of the distinctive bottle but because it is made the old-school Champagne way - blended with a little red Pinot Noir. Full-fruited but still deliciously dry and crisp, it retains the theme of delicacy and poise for which Billecart is deservedly famous. One to try.

Grape

Pinot Noir Chardonnay Blend

Its Origins

Billecart-Salmon is one of the few remaining Champagne houses to be owned by the original family and was established in 1818 by Nicolas-François Billecart. Most of Billecart-Salmon's fruit comes from a small vineyard holding, though this is supplemented with grapes bought in from the Marne Valley and the Montagne de Reims. Meticulous production techniques, from the use of their own cultured yeast to its long, slow, cool fermentation, ensure that the family has 100% control of production. Billecart-Salmon is renowned for the quality of its delicate rosé, while the Brut Réserve (a blend of three vintages) is a beautifully harmonious and balanced wine. All have the ability to age very well.

What The Critics Say

95/100 Bob Campbell

"Orange pink. Wonderfully dry and complex Rose with a peacock's tail of flavours that are most obvious on the finish. Beautifully balanced. A delicate and very appealing wine."

Variety Champagne

Colour Rosé

Region Champagne

Closure Cork

Volume 750ml

Alcohol 12.00%

Maturity No

This Wine Goes Well With



Taste



LIGHT & DELICATE