CHAMPAGNE

1818



Every year, Billecart-Salmon vinifies base wines from a greater number of parcels than it actually needs for the production of its main cuvées.

The tasting Committee tastes each of these base wines and selects only the ones that match the standard and the style of Billecart-Salmon.

Some of the wines that are not selected are bottled to be part of a second wine from the House, **Inspiration 1818**.

Blend information and tasting notes:

Chardonnay 37%, Pinot Meunier 30%, Pinot Noir 33% Reserve wine 70%, Dosage 9g/l

Appearance: Sparkling and crystalline with fine and plentiful bubbles.

Aroma: A blooming nose with harmonious notes of butter, white flesh fruits as well as Mirabelle plums and dried fruits.

Palate: A well balanced mouth, structured thanks to the greatness of the Pinots Noirs, with flavours of white flesh fruits. The Chardonnays bring to this wine a refreshing finish with notes of citrus fruits and pepper.