



NICOLAS FRANÇOIS 2015

Balance and maturity

This exceptional cuvée, created in 1964 in tribute to the House's founder, is crafted from a blend of Grands Crus from the historic villages of the Montagne de Reims (Pinot Noir) and the Côte des Blancs (Chardonnay). Its vinification, partly in traditional oak casks, underpins the generous character of this fine, elegant and rich wine.



Formulation

100% Grands Crus and Premiers Crus:

60% of Pinot Noir from the Montagne de Reims and the Vallée de la Marne (Mareuil-sur-Aÿ, Aÿ and Ambonnay)

40% of Chardonnay from the Côte des Blancs (Mesnil-sur-Oger, Oger, Cramant)

10% of wines are vinified in oak casks

Ageing on lees: 107 months

Dosage: 5 g/L



Formats on offer and ageing potential

Bottle, magnum and jeroboam: more than 10 years



Appearance

A beautiful and luminous pale gold appearance. The glittering, crystalline appearance is complemented by a rise of finely chiselled bubbles.



Palate

The attack reveals notes of liquorice and violet, evolving towards tones of almond biscuit and sweet cherry. The palate extends with precision towards aromas of candied lemon, mandarin peel and chalk, leaving a persistent finish.



Aroma

The nose expresses delicate floral (jasmine) and ripe citrus hints (mandarin), nuanced by pastry notes of brioche and thin apple tart, lifted by a hint of spice (white pepper and ginger). As it breathes, the Pinot Noir character asserts itself with nuances of old rose, smoke and dark fruits (blueberry and blackberry).



Tasting

Exceptional vintage with a flavorful, long finish, offering a unique and generous gustatory experience. This cuvée conveys the finesse of Billecart-Salmon's signature champagne styles with significant ageing potential. Served at cellar temperature (12°C), this cuvée pairs beautifully with duck breast with citrus fruit or wood-fired grilled lobsters.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker.
champagne-billecart.com

MY ORIGIN: The secrets of your cuvée on myorigin.billecart.fr