



VINTAGE 2018

To mark the 250th anniversary of the Declaration of Independence of the United States, Maison Billecart-Salmon is honored to celebrate a historic bond. The U.S. was among the House's very first export markets, inspired by the bold and visionary ambition of Charles Billecart, whose early pursuit of greatness led him beyond the Atlantic. Created exclusively for the American market, this cuvée embodies a shared spirit of independence, audacity, and enduring excellence.



Elaboration

100% Grand and Premier Cru

65% Pinot Noir and 35% Chardonnay

Origins: Montagne de Reims and Côte des Blancs

Vinification in oak casks: 3%

Ageing on the lees: 63 months

Dosage: 4.9g/l



Formats on offer and ageing potential

Bottle: 8 to 10 years

Magnum: more than 10 years



Appearance

A pale gold hue with bright, luminous highlights, naturally enhanced by a fine, abundant and lively effervescence.



Aroma

Refined notes of stone fruits (nectarine and mirabelle plum), blueberries, and delicate white and violet flowers. Subtle chalky nuances and elegant hints of anise-spiced Alsatian biscuits complete the aromatic profile, revealing a refreshing, precise, and sophisticated purity.



Palate

A creamy and inviting attack, supported by refined brioche notes, leads into an energetic mid-palate marked by chalky nuances, delicate white flowers, and hints of poached pear. The finish is beautifully persistent and sapid, revealing elegant notes of almond, peach, and chalk, with a finely chiseled structure.



Tasting

A noble and distinctive vintage with excellent depth. Enjoy with grilled lobster, or a high-end Pata Negra ham aged 36/48 months.

Serve at: 11/12°C.

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

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