

VERMOUTH AND WINES | CHAMPAGNE

BILLECART-SALMON BLANC DE BLANCS 2010 - 50 ANS VELIER WITH BOX

BILLECART | FRANCE



75 cl / 12°

Category: Champagne

Fermentation: Selected yeasts

Production method: Metodo Classico

Box: Yes

WHY IT'S DIFFERENT

To celebrate together the **50th anniversary** of the collaboration between **Velier** and **Billecart-Salmon**, we have the pleasure to present to you a Blanc de Blancs 2010, an extraordinary champagne that reveals all the greatness of the Grands Crus of Chardonnay from the Côte des Blancs that make it up: Chouilly, Cramant, Oiry, Oger.

Lovers and connoisseurs of Billecart-Salmon will not fail to recognise in this Anniversary edition the distinctive notes of Cuvée Louis Salmon, the House's iconic Blanc des Blancs.

HOW DO I DRINK IT?

The cuvée Blanc de Blancs millésime 2010 reveals all the specificities of Chardonnay. Its complexity, great vinosity and surprisingly fresh finish is particularly appreciated by informed wine lovers.

100% Chardonnay Grands Crus of Côte des Blancs : Chouilly, Cramant, Oiry, Oger

Vinification in vats

Maturation on lees / in cellar: 126 months

Dosage: 5g/l

CURIOSITY

For the first time in the history of Billecart-Salmon, this celebratory edition is presented with a special label bearing the logo of the 50th anniversary of the relationship between Velier and La Maison.

