



NV Billecart-Salmon Brut Sous Bois

Rating	Release Price	Drink Date	Producer: Billecart-Salmon
92	\$74.99	2019 - 2027	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	7th Dec 2018	Interim December 2018 Week 1, The Wine Advocate	Type: Table
			Sweetness: Dry

Fermented in small oak barrels and aged for six to seven years on the bottle lees prior the disgorgement (dosage: seven grams per liter), the NV Brut Sous Bois is a blend of Pinot Noir, Pinot Meunier and Chardonnay in equal parts whose composition includes 67% of the 2009 harvest and 33% reserve wines from the 2008 harvest. The nose is spicy, pure and fresh, delivering small red berry, white fruit and floral as well as nicely fresh oak flavors to the ripe and well-concentrated nose. Full-bodied and rich, this is a very intense and well-structured, pure and vinous champagne clearly driven by the two Pinot varieties in terms of fruit and body. The Chardonnay, however, contributes freshness, finesse and a long, citrus-fresh and tightly structured finish. Tasted from lot L 390A743 44031 that was disgorged in October 2017. Tasted November 2018.

Type: Table
Variety: Proprietary Blend

NV Billecart-Salmon Extra Brut

Rating	Release Price	Drink Date	Producer: Billecart-Salmon
91	\$59.99	2018 - 2024	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	7th Dec 2018	Interim December 2018 Week 1, The Wine Advocate	Type: Sparkling
			Sweetness: Dry

The pale golden colored NV Extra Brut displays a beautifully clear, complex and elegant bouquet of ripe seed fruits such as apples and pears intermixed with the complex, mature expressions from the reserve wines, which account for up to 55% of this 2014-based blend. It is composed of 40% Pinot Meunier, with 30% Pinot Noir and 30% Chardonnay. Fresh and structured on the

Type: Sparkling
Variety: Proprietary Blend

perfectly round and elegant palate, this is a medium to full-bodied Champagne with great purity and finesse as well as persistent complexity. This is serious and exciting Champagne with a long, persistent finish and stimulating salinity. No dosage. Tasted from lot L 144A892 47283 in November 2018. Disgorgement date: February 2018.

NV Billecart-Salmon Brut Blanc de Blancs Grand Cru

Rating	Release Price	Drink Date	Producer: Billecart-Salmon
93	\$79.99	2018 - 2028	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	7th Dec 2018	Interim December 2018 Week 1, The Wine Advocate	Type: Sparkling
			Sweetness: Dry

The NV Brut Blanc de Blancs Grand Cru is from Chardonnay grapes sourced in Avize, Chouilly, Cramant and Mesnil-sur-Oger. Based on the 2013 harvest plus 30% reserve wines and fermented in stainless steel, this blend opens with an amazingly pure but intense and deep bouquet with yellow-fleshed fruit aromas intermixed with chalky and lemony notes as well as hints of orange blossoms and iodine. Full-bodied and intense yet pure and finessed on the palate this is a rich yet very precise and elegant Blanc de Blancs with a persistent structure and a long, dense, almost lush finish. This is lot L 196F889 45576 (disgorged in April 2018), tasted in November 2018.

Type: Sparkling
Variety: Chardonnay

NV Billecart-Salmon Brut Rosé

Rating	Release Price	Drink Date	Producer: Billecart-Salmon
93	\$79.99	2018 - 2023	From: France , Champagne
Reviewed by	Issue Date	Source	Color: Rosé
Stephan Reinhardt	7th Dec 2018	Interim December 2018 Week 1, The Wine Advocate	Type: Sparkling
			Sweetness: Dry

Pale yet intense pink in color the Billecart-Salmon NV Brut Rosé is pure, fresh and intense on the nose, with lovely raspberry aromas, refreshing citrus zest flavors and great definition. On the palate this is a pure, light and vinous rosé with great finesse and a long, well-structured and even juicy finish. This iconic rosé blends 40% Chardonnay with 30% Pinot Meunier from the Vallée de la Marne and the southern slopes of Epernay and 30% Pinot Noir (with a small

Type: Sparkling
Variety: Proprietary Blend

part added as red wine) from the Montagne de Reims and the Grande Vallée de la Marne. Fabulous. Tasted from lot L 142B804 45564, which is based on the 2015 harvest and 40% reserve wines and was disgorged in February 2018. Tasted November 2018.

NV Billecart-Salmon Brut Réserve

Rating	Release Price	Drink Date	Producer: Billecart-Salmon
90	\$49.99	2018 - 2023	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	7th Dec 2018	Interim December 2018 Week 1, The Wine Advocate	Type: Sparkling
			Sweetness: Dry

The Billecart-Salmon NV Brut Réserve is a blend of 40% Pinot Meunier (sourced in the Vallée de la Marne and the Coteaux Sud d'Epernay), 30% Chardonnay (from different villages along the Marne) and 30% Pinot Noir (from the Montagne de Reims and the Grande Vallée de la Marne). The recent disgorgement from January 2018 is straw-yellow in color and based 40% on the 2015 harvest, with 60% of reserve wines. The result is a light and delicately fruity flavored cuvée with aromatic and spicy Pinot Meunier and redcurrant aromas intertwined with chalky expressions and notes of ripe pears and yeast. Round and fresh on the palate this is a light, finessed, elegant, very delicate and harmoniously fruity Brut with a stunningly intense, persistent, well-structured and purely salty finish. Very stimulating as a soloist, aperitif or with lighter dishes. Tasted from lot L 419A701 42836 in November 2018.

Type: Sparkling

Variety: Proprietary Blend

2007 Billecart-Salmon Millésime Brut Rosé Cuvée Elisabeth

Rating	Release Price	Drink Date	Producer: Billecart-Salmon
96	\$199.99 - 219.99	2019 - 2030	From: France , Champagne
Reviewed by	Issue Date	Source	Color: Rosé
Stephan Reinhardt	7th Dec 2018	Interim December 2018 Week 1, The Wine Advocate	Type: Sparkling
			Sweetness: Dry

Created in 1988 as a tribute to one of the house's founders, Elisabeth Salmon, Billecart-Salmon's iconic 2007 Millésime Brut Rosé Cuvée Elisabeth displays a beautifully radiant, shimmering orange-salmon color. The bouquet of this Pinot Noir/Chardonnay blend is as intense as it is delicate and vinous,

Type: Sparkling

Variety: Proprietary Blend
Chardonnay , Pinot Noir

displaying red and yellow-fleshed fruit intertwined with floral, chalky and citrus notes as well as a noble sur lie character. Round, lush and delicate on the palate, this is a highly elegant, charming, beautifully balanced rosé with great finesse and amazingly fine grip on the long yet pure, tensioned, well-structured and stimulatingly salty finish. This rosé Champagne is close to perfection! A small percentage of the Pinot Noir—from old vines in the south-facing Valofroy parcel in Mareuil-sur-Aÿ—was vinified as red wine and added to give this unique color and vinosity. The other Pinots are sourced in the grand crus Verzenay and Aÿ, and the Chardonnay comes from grand crus in the Côte des Blancs, namely Chouilly, Avize and Mesnil-sur-Oger. Tasted in November 2018, from lot L 298A826 46572 that was disgorged in May 2018.

2007 Billecart-Salmon Vintage

Rating	Release Price	Drink Date	Producer: Billecart-Salmon
92	\$89.99	2019 - 2026	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	7th Dec 2018	Interim December 2018 Week 1, The Wine Advocate	Type: Sparkling
			Sweetness: Dry

Billecart-Salmon's intense and vinous 2007 Vintage blends 75% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne (Mareuil-sur-Aÿ and Aÿ) with 25% Chardonnay from the Côte des Blancs villages Avize, Cramant, Mesnil-sur-Oger, Oger, Chouilly and Vertus. Vinified in stainless steel, the bouquet indicates pure, ripe and refined fruit with delicate brioche and morel scents as well as fine chalky and super discreet marzipan and nougat notes. Full-bodied and very intense in its fruit flavors, this is a rich, persistent, pure, just ripe and refined 2007 with a finish that is remarkably fresh but not fully round. Disgorged as Extra Brut in December 2017, tasted in November 2018.

Type: Sparkling
Variety: Proprietary Blend
Chardonnay , Pinot Noir

2006 Billecart-Salmon Millésime Brut Cuvée Nicolas François

Rating	Release Price	Drink Date	Producer: Billecart-Salmon
97	\$189.99 - 199.99	2019 - 2036	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	7th Dec 2018	Interim December 2018 Week 1, The Wine Advocate	Type: Sparkling
			Sweetness: Dry

Created in 1964 as a tribute to the house's founder, the youngest release is the 2006 Millésime Brut Cuvée Nicolas François, a blend of 60% Pinot Noir from premier and grand crus from the Montagne de Reims and the Grande Vallée de la Marne and 40% Chardonnay from the Côte des Blancs. Almost entirely fermented in stainless steel (only 5% was vinified in oak barrels) and aged for 11 years on the lees, this is a beautifully ripe and rich yet pure champagne with ripe fruit flavors intermixed with chalky notes and brioche/nougat flavors. The palate is intense and concentrated in its rich fruit and substantial depth but also tight, highly elegant and perfectly balanced. The typical finesse of Billecart-Salmon is palatable as well as amazingly pure, with the persistent structure of a great Champagne. The 2006 already drinks dangerously well, but there is no need to hurry, this will go a long way. My sample is from lot L 193A815 45578 that was disgorged in April 2018. Tasted in November 2018.

Type: Sparkling

Variety: Proprietary Blend

2006 Billecart-Salmon Millésime Brut Blanc de Blancs Cuvée Louis

Rating	Release Price	Drink Date	Producer: Billecart-Salmon
96	\$189.99 - 199.99	2019 - 2032	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	7th Dec 2018	Interim December 2018 Week 1, The Wine Advocate	Type: Sparkling
			Sweetness: Dry

Entirely sourced in top grand cru terroirs of the Côte des Blancs—namely in Avize (les Pierres Vaudon), Chouilly (Mont Aigu), Mesnil-sur-Oger (les Coullemets and Chétillon) and Cramant—the 2006 Millésime Brut Blanc de Blancs Cuvée Louis offers a generous, rich and chalky bouquet of ripe yellow and white-fleshed fruits and vanilla brioche as well as a remarkable purity, precision and freshness. Round and endlessly juicy on the palate, this is a highly elegant, seductive and wonderfully balanced Blanc de Blancs that reveals a concentrated, rich and persistent finish with intense fruit and a chalky texture. Fermented 5% in oak casks and disgorged in April 2018, after 11 years on the lees. This is lot L 306A718 47837; tasted November 2018.

Type: Sparkling

Variety: Chardonnay

2002 Billecart-Salmon Millésime Brut Le Clos Saint-Hilaire

Rating	Release Price	Drink Date	Producer: Billecart-Salmon
98	\$449 - 499	2018 - 2042	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	7th Dec 2018		

Interim December 2018
Week 1, The Wine
Advocate

Type: Sparkling

Sweetness: Dry

Type: Sparkling

Variety: Proprietary Blend

Entirely vinified in oak and disgorged in May 2018, after 15 years on the lees in bottle, the 2002 Millésime Brut Le Clos Saint-Hilaire is a single-plot Blanc de Noirs from Pinot Noir vines planted in Mareuil-sur-Aÿ in 1964. Highly fine and pure on the deep, elegant and spicy nose, with intense mirabelle and apricot flavors, this is a pure, salty, very finessed yet tensioned, complex, mineral and refreshing Pinot with intense and well-concentrated fruit, a juicy texture and persistent structure. The finish is very long but pure, fresh, salty and, in any case, highly stimulating! Total production: 3,700 bottles. Tasted November 2018.

2002 Billecart-Salmon Millésime Brut Cuvée Nicolas François

Rating

95+?

Release Price

\$199 - 220

Drink Date

2018 - 2032

Producer: Billecart-Salmon

From: France , Champagne

Reviewed by

Stephan Reinhardt

Issue Date

7th Dec 2018

Source

Interim December 2018
Week 1, The Wine
Advocate

Color: White

Type: Sparkling

Sweetness: Dry

Type: Sparkling

Variety: Proprietary Blend

Disgorged in April 2016, after 13 years on the lees in bottle, Billecart-Salmon's recent release of the 2002 Millésime Brut Cuvée Nicolas François is an amazing wine for lovers of matured, pure and spicy Champagnes. This is a blend of 60% Pinot Noir (from premier and grand crus of the Montagne de Reims and the Grande Vallée de la Marne) and 40% Chardonnay (from the Côte des Blancs), with 20% vinified in oak barrels. It opens with a deep, rich, intense, pure and chalky bouquet with ripe, yellow-fleshed stone fruits, citrus fruits and beautiful bottle maturity. This is quite mature compared to the 2002 Clos Saint-Hilaire, and this might be due to the cork, which came out of the bottle neck far too easy. This 2002 is rich but more vinous now than the bright and highly delicate 2006. The palate is pretty intense, dense and viscous, while the finish is refined and pure, with vibrant freshness and gastronomic grip. It is slightly drying, though. This is a very complex, round and intense 2002 with very fine bubbles. It should be served with poultry or turbot in a creamy sauce, as recommended by Billecart's chef de cave, Florent Nys. Tasted from lot L112A675 44251 in November 2018. There might be even better, fresher bottles than this.