



## CLOS SAINT-HILAIRE 2009

### Rarity and Complexity

This unique Blanc de Noirs cuvée is named after the patron saint of Mareuil-sur-Aÿ. This one-hectare Clos satisfies strict standards: a single, enclosed, continuous parcel, with its own complete winemaking facilities on site. The vines, planted and nurtured since 1964, express all the characteristics of the finest crus. Made exclusively from Pinot Noir and vinified in oak barrels, this remarkably typical single-cru wine encapsulates an entire world in a great, profound and singular wine with wonderful ageing potential.



#### Formulation

Originating from a single enclosed, contiguous one-hectare parcel of old vines planted with Pinot Noir in Mareuil-sur-Aÿ in 1964.

Vinified entirely in oak casks

Ageing on lees: for 162 months

Dosage: 2 g/l



#### Format on offer and ageing potential

Bottle: more than 10 years



#### Appearance

The magic of the *terroir*, along with age-old skill, results in a sublime golden yellow hue, enhanced by intensely brilliant glints. The elegant effervescence of the finest bubbles is mellowed by the patina of meticulous ageing.



#### Aroma

Noble, pedigree expression, intensely sensual with the olfactory impact of great elegant winey complexity (malted cereals, freshly baked pastries, and tangerine flesh). The resonance of a sparkling concentration, showcasing a ripe and intense fruit (roasted coffee beans, toasted bread, vanilla pod and light tobacco).



#### Palate

A full-bodied with subtle exotic notes of honeyed citrus zest (chocolate-coated orange peel, liquorice stick, and cedarwood), on a bed of many-layered flavours (blueberry jelly, apricotin and lemon liqueur). The wine is borne upon a charm at once bewitching and expressive, in which its generosity carries the finish towards a deliciously mineral chalkiness.



#### Tasting

A unique tasting experience, where each great rare vintage results in a very limited number of bottles (4,500 bottles). Served at cellar temperature (12-14°C), this micro cuvée makes a glorious pairing with wild *ikejime* turbot with Burmese coffee or a delicate roasted porcini tartlet.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker.  
[champagne-billecart.com](http://champagne-billecart.com)

MY ORIGIN: The secrets of your cuvée on [myorigin.billecart.fr](http://myorigin.billecart.fr)