



NICOLAS FRANÇOIS 2012

Balance and maturity

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



Formulation

100% grands and premiers crus:

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

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

10% of wines are vinified in oak casks

Ageing on lees: 120 months

Dosage: 3.8g/l



Formats on offer and ageing potential

Bottle, magnum and jeroboam: more than 10 years



Appearance

A beautiful golden-yellow hue adorned with bright, patinated gold reflections. The glittering, crystalline appearance is complemented by a rise of finely chiselled bubbles.



Aroma

The intensity and richness of the fruit are complemented by a mineral complexity and enchanting aromas of maturity. Fine, intense notes of orchard fruits, combined with the characteristics of stone fruits and nuts (slightly roasted sliced almonds, Lorraine mirabelles and juicy clementine flesh), all accentuated by the lingering perfume of woodland flowers (acacia and hawthorn).



Palate

The balance of a tension, enveloped by the wine's fullness (honeyed biscuits and lemon pulp), and symbolised by noble and pastry flavours (pear clafoutis, Bourbon vanilla, and lime leaf). A texture with a strong personality, with its limestone imprint and an incredible intensity, curbed by its fully integrated low dosage. The elegant finish evolves into notes of cigar boxes and sweet spices (cinnamon and white pepper).



Tasting

Exceptional vintage with a flavourful, 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), the cuvée will bring out the round flavours of sole in lemon butter or a milk-fed veal chop with chanterelle mushrooms.

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

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