



## LE SOUS BOIS

### Captivating and Original

This unique cuvée, which is entirely vinified in oak, is composed of the three Champenois grape varieties.

It totally masters the art of blending by renewing the ancestral spirit and savoir-faire of the original champagnes.



#### Formulation

*Pourcentages are based on the 2017 vintage – learn more at: [myorigin.billecart.fr](http://myorigin.billecart.fr)*

43% Grand Cru Chardonnay from the Côte des Blancs

29% Meunier from the right and left bank of the Vallée de la Marne

28% Premier and Grand Cru Pinot Noir from the Montagne de Reims, Aÿ and Mareuil-sur-Aÿ

Low-temperature vinification in oak casks

Collection of reserve wines dating back to 2006

Ageing on lees: 5 years

Extra Brut dosage



#### Formats on offer and ageing potential

Bottle: 8 to 10 years

Magnum and jeroboam: 10 to 12 years



#### Appearance

A crystal-clear, radiant robe in a dazzlingly bright golden yellow. The corona of bubbles rises with disciplined elegance and vibrant energy.



#### Palate

A burst of flavors showcasing subtle notes (milk rolls, melted butter, and gentle spices), ideal for the development of fine Champagne wines enriched by meticulous aging.



#### Aroma

The aroma delivers a rich blend of harmonious notes, including pastry, citrus, and orchard fruits, intertwined with alluring malty hints that evolves into mocha and bergamot.



#### Tasting

Its strength of character and integrity make it the ideal accompaniment to hard cheeses, white meats with morel mushrooms, or Girolle mushrooms.

Serve at: 10°C

From **Florent NYS**, œnologist 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)