



CHAMPAGNE
**BILLECART
SALMON**

CLOS SAINT-HILAIRE 2005

Rarity and complexity

This unique Blanc de Noirs cuvée bears the name of the Patron Saint of Mareuil-sur-Aÿ. This Clos of one hectare meets strict standards: a single, unbroken and enclosed plot with a complete vinification installation in situ. This single varietal of incredible typicity has all the qualities of an exceptional wine of great depth and singularity, to be kept for long-term aging.



Formulation

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

100% vinified in oak casks

Aged on lees/in the cellar: 170 months

Dosage : 1g/l



Available format and recommended ageing potential

Bottle : more than 10 years



Appearance: The terroir's magic combined with an ancestral savoir-faire reveals a sublime golden yellow hue, underlined by intense golden reflections. A graceful effervescence softened by the patina of time.



Palate: A full-bodied and intense texture evoking citrus fruit flesh and pears in syrup (iodine notes, mandarin pulp), as well as subtle hints of panettone, bursting with rich flavors (puffed buckwheat and liquorice wood). The wine is characterised by a mesmerizing yet expressive charm, with a generosity that carries the finish towards a delicious chalky minerality.



Aroma: A noble and racy expression with the olfactory impact of an elegant vinosity and complex aromatic notes (shortbread biscuits, floral fragrances and white truffle). A refined blossoming highlighting the sparkling concentrations of ripe fruits (nuts, sweet spices and roasted mango).



Tasting: A unique tasting experience for a rare and sought-after vintage from a small-scale production of no more than 5000/6000 bottles. Served at cellar temperature (12/14°), this micro cuvée will pair wonderfully with a Wild Turbot and Burmese coffee.

From **Florent NYS**, œnologist and BILLECART-SALMON's Chief Winemaker.
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