



NICOLAS FRANÇOIS 2008

Balance and Richness

This exceptional cuvée was created in 1964 as a tribute to the House's founder. It results from the blending of Grands Crus from the classified Côte des Blancs vineyards (Chardonnay) and the Montagne de Reims (Pinot Noir). Its vinification, partially in traditional oak casks, underpins the generous character of this fine, elegant and rich wine.



Formulation

83% Grands crus and 17% de Premiers crus:

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

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

17% wines vinified in oak casks

Aged on lees: 150 months

Dosage: 2,9 g/l



Available format and recommended ageing potential

Bottle and magnum: more than 10 years



Appearance: A beautiful golden yellow, glinting with bright sparkles. The glittering, crystalline appearance is set off by an eruption of finely chiselled bubbles.



Palate: The balance of a tension achieved by the fullness of the wine (fresh yellow raspberry, fresh quince, honey biscuits and lemon caviar) symbolised by the conduct of noble flavours (fresh fig, liquorice and pigeon heart tomato). A texture with a strong personality, with its limestone imprint and an incredible intensity, curbed by its fully integrated low dosage. The finish with a rare complexity develops towards notes of toasted bread and bergamot.



Aroma: It combines all the richness of an aromatic curve, both complex and refreshing. Fine intense notes of orchard fruits, combined with the characters of nuts and stone fruit (lightly roasted flaked almonds, frangipani, candied mandarin peel) and accentuated by the radiance of a floral persistence (acacia flower and rose petal).



Tasting: This impressive vintage with great depth, tense and mineral, characterised by an elegant vinosity, offers you all the distinction of a well-aged champagne. Served at cellar temperature (11°C to 12°C), this cuvée will bring out the flavours of an excellent sole in lemon butter or a delicious milk-fed veal chop with chanterelle mushrooms.

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