

Champagne Billecart Salmon "Brut sous Bois"

€408.00



Area: CHAMPAGNE
Winemaker: famille Roland-Billecart
Vintage: NM
Appellation: Champagne
Color: sparkling white
Unit Price: + 50 €
Size: 75cl
organic or not: sustainable agriculture
Cuvee: Brut sous Bois
RVF: 92/100
Bettane + Desseauve: 16.5/20
Wine Advocate (Parker): 92+/100
Cépage dominant: chardonnay



92+/100 Robert Parker's Wine Advocate

Robert Parker's Wine Advocate (William Kelley, sept. 2021) : **92+/100**. *The latest release of Billecart's NV Brut Sous Bois is excellent, unwinding in the glass with notes of lemon oil, crisp stone fruit, buttery pastry and freshly baked bread. Medium to full-bodied, fleshy and elegantly vinous, with chalky phenolic structure and an enlivening pillowy mousse, it's impressively deep and concentrated, with fine tension and grip. Early renditions of this cuvée tended to be at their best on release, but this impressive effort appears to be built to age. **Drink date 2021-2033***

Robert Parker's Wine Advocate (William Kelley, sept. 2020) : **92/100**. *The latest release of Billecart's NV Brut Sous Bois offers up aromas of green apple, pear and dried fruits framed by a classy patina of buttery pastry and blanched almonds. Medium to full-bodied, elegantly fleshy and nicely concentrated, it's generous and textural, with fine-boned structure, racy acids and a delicate mousse. As usual, this is a blend of equal parts Pinot Meunier, Pinot Noir and Chardonnay, made with vins clairs fermented at low temperature in used oak barrels. **Drink date 2020-2035***