



## HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

# Billecart Salmon Cuvée Nicolas François Billecart 2008

---

**Price** £160.00  
**Code** BILL065

Created in 1964 as a tribute to the House's founder, this cuvée is a blend of Grands Crus from the Côte des Blancs (Chardonnay) and the Montagne de Reims (Pinot Noir). The release of Billecart's 2008 Cuvée Nicolas François was delayed by two years, with Mathieu Roland-Billecart waiting for the perfect moment to unveil it—and his patience paid off. Released at the ideal point of balance between freshness, luxury and seduction, this vintage is a blend of 60% Pinot Noir and 40% Chardonnay .

---

### Tasting Notes:

The nose is rich yet perfectly balanced, offering aromas of stone fruit, acacia blossom, and rose petal, intertwined with subtle notes of toasted almonds and brioche. On the palate, there is exceptional balance, tension, and minerality, with the intense acidity of the 2008 vintage providing remarkable energy and lift. The wine's rich, creamy texture is enhanced by a low dosage, which highlights its purity and the finish remains long, precise, and captivating.

---





## HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
<b>Vinification</b>	This cuvée is a blend of Grands Crus from the Côte des Blancs (Chardonnay) and the Montagne de Reims (Pinot Noir). Its vinification, partially in traditional oak casks, lends richness and depth to this fine, elegant wine.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Aÿ
<b>Type</b>	Champagne
<b>Grape Mix</b>	60% Pinot Noir, 40% Chardonnay
<b>Genres</b>	Fine Wine, Sparkling
<b>Vintage</b>	2008
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Champagne Billecart-Salmon
<b>Producer Overview</b>	Billecart-Salmon, a medium-size Champagne House in Mareuil-sur-Aÿ, was founded in 1818 by the original owners Nicolas Francois Billecart and Elisabeth Salmon who combined their names on marriage to create the brand.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Sole in lemon butter or a veal chop with girolle mushrooms are refined pairings for this exceptional champagne.