



BILLECART-SALMON BRUT RESERVE MAGNUM

£114.00

SKU: CHBIL150

Categories: [Champagne](#), [Sparkling](#), [France](#), [Dry](#),
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Champagne Billecart-Salmon was founded in 1818 in the village of Mareuil-sur-Aÿ near Epernay. It remains family-owned and run; Mathieu Roland-Billecart represents the seventh generation, following in the footsteps of founders Nicolas-François Billecart and Elisabeth Salmon.

A family tasting committee meets weekly, joined by chef du cave Florent Nys. The eight-person panel includes three generations of the family, notably including Jean Roland-Billecart (who alone has over 75 vintages of experience). Not one cuvée is released until every member of the committee agrees on the blend.

Billecart-Salmon is a large Champagne House, with around 100 hectares of vines of its own. The process of organic conversion for the vineyards was started in 2019. The house also buys fruit from growers covering another 300 hectares of vines, including 40 crus across the Champagne region.

The majority of the grapes used for vinification come from a radius of 20km around Epernay, where the Grand Crus of Pinot Noir, Meunier and Chardonnay co-exist, in the ethereal vineyards of the Montagne de Reims, the Vallée de la Marne and the Côte des Blancs.

