

VINO FINO

Explore a World of Wine

BILLECART-SALMON CHAMPAGNE *le* RÉSERVE NV

**HOT
PRICE**



\$115

le Reserve is a new look and taste for Billecart-Salmon



Product Code:	8190	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.0%
Variety:	Champagne	Grape:	43% Pinot Meunier, 28% Pinot Noir, 29% Chardonnay



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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TASTING NOTES

Double Gold Medal - New Zealand International Wine Show 2025

Independent and family-owned Champagne House founded in 1818. Billecart-Salmon creates remarkable champagnes with great finesse, delicacy and balance.

Billecart-Salmon *Le Réserve* is a Champagne that walks the line between structure and subtlety, crafted from Pinot Noir, Chardonnay and Meunier sourced from the finest sites across the region. This Extra Brut release is built on balance, layering brightness and minerality with serious depth.

More than 50% reserve wines—spanning 15 vintages—form the backbone of the blend. With 50 months on lees and a low dosage, it's an expression of purity that speaks clearly of its origins: the richness of the Vallée de la Marne, the precision of the Montagne de Reims, and the lift of Grand Cru Chardonnay.

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Winery notes (NV)

"Harmony and purity combine together in this light and subtle champagne. Its blend is made up of Pinot Noir, Chardonnay and Meunier sourced from the very best sites of the Champagne region. It is the ideal partner to delight your guests on every occasion, both as an aperitif and throughout the entirety of a meal.

A clean and precise intensity with an ethereal character, followed by a pure expression of bright, natural fruit. With aromatic precision (white stone fruits and fresh fruits), this wine evolves into a delightful floral charm with subtle biscuity aromas.

The subtle pleasure of its delicate texture is complemented by a fine vinosity and concentrated aromatics. This wine captivates with its harmonious blend of enticing flavours (apple, crisp pear, and citrus) and roasted notes. A long, persistent finish marked by freshness and minerality.

43% Meunier, Vallée de la Marne and the southern slopes of Epernay - 29% Chardonnay, the best Crus in Champagne - 28% Pinot Noir, Montagne de Reims and the Grande Vallée de la Marne. Low-temperature vinification in stainless steel tanks. Over 50% reserve wines. Ageing on lees: 50 months. Extra Brut"

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch