

# CHARLES IE BEL INSPIRATION 1818 CHAMPAGNE by BILLECART-SALMON NV



Original price was: \$120.00.\$89.99Current price is: \$89.99.

Product Code:	8210	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Champagne	Grape:	37% Chardonnay, 33% Pinot Noir, 30% Pinot Meunier







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# TASTING NOTES

Every year, legendary Grande Marque Champagne Billecart-Salmon vinifies base wines from more parcels than it actually needs for the production of its main cuvées. Some of the wines are bottled to be part of their secondary wine, Charles Le Bel, often served in Parisian bistros and First Class airlines in France – it's Billecart quality at a very approachable price.

A delicious, classic champagne with aromas of brioche, almonds, and pears. It is a great value Champagne that offers an exceptional opportunity to get a premium champagne without breaking the bank.



## Winery notes (NV)

"Very fine and crystalline bubbles, golden yellow light. Impressive nose, with aromas of brioche, almonds, butter, apple, and pear. A beautiful stroke, mineral, very good balance between acidity and roundness, citrus fruits, and long finish

Sparkling and crystalline with fine and plentiful bubbles. A blooming nose with harmonious notes of butter, white flesh fruits as well as Mirabelle plums and dried fruits. A well balanced mouth, structured thanks to the greatness of the Pinots Noirs, with flavours of white flesh fruits. The Chardonnays bring to this wine a refreshing finish with notes of citrus fruits and pepper."

## 92/100 David Walker Bell, WineFolio.co.nz, September 2023 (NV)

"A Champagne from the Billecart-Salmon house – a blend of 37% Chardonnay, 33% Pinot Noir and 30% Pinot Meunier, using 70% Reserve wine. A very fine mousse of tiny bubbles and a pale golden colour in the glass. Perfumed with pear, white peach, plum, citrus, nougat and fresh bread dough – a classic Champagne aroma. Light bodied with fresh, zesty acidity and a peppery mineral streak through the middle. Dry, with a refreshing energy and vitality that makes it a great aperitif but also takes you through to the dinner table."

# CONTACT VINO FINO

# **OPEN HOURS**

# **VISIT VINO FINO**

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

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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