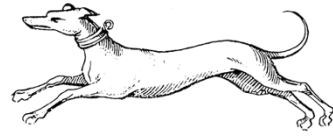
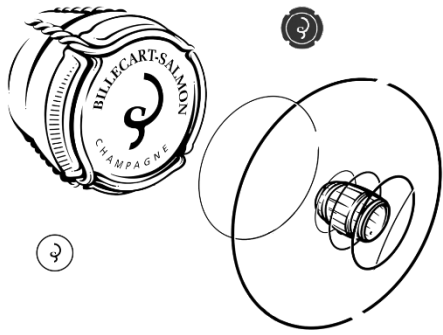




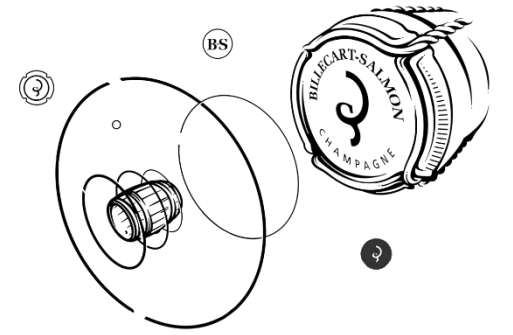
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PRESENTATION





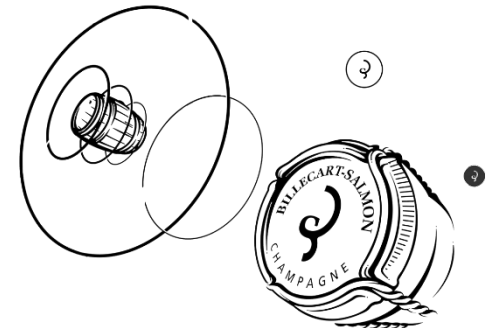
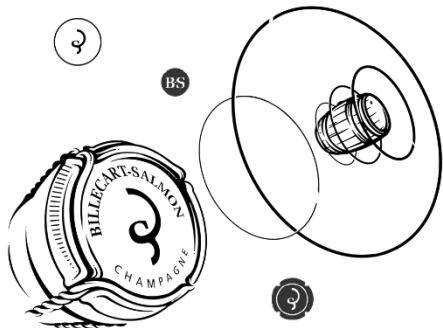
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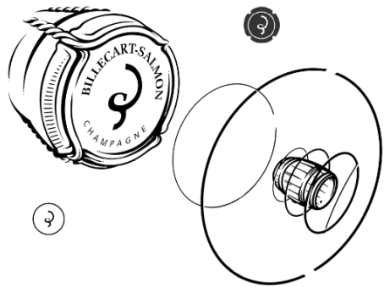


1878

OUR STORY

1878





IT STARTS WITH **FAMILY**

In 1818, **Nicolas François Billecart** and his wife, **Elisabeth Salmon**, shared a passion for the Champagne terroir.

At their side was **Louis Salmon**, Elisabeth's brother and a passionate oenologist who, from the very beginning, dedicated himself to the development of the wines.



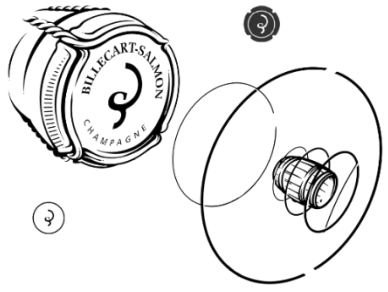
Nicolas François



Elisabeth Salmon



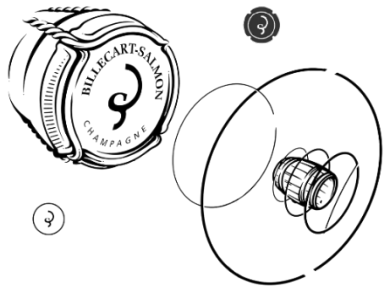
Louis Salmon



Together, they decided to found their **own Champagne House.**

Since then, the Billecart family has remained faithful to Mareuil-sur-Aÿ and today, the House is led by its **seventh generation.**

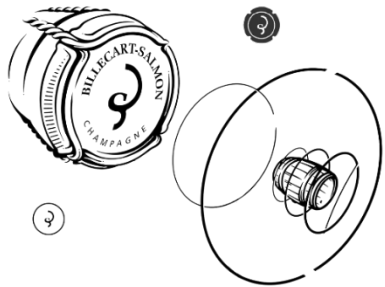




FAMILY-OWNED AND RUN FOR **7 GENERATIONS**

The passion and savoir-faire have been passed down through generations. Today, **Mathieu Roland-Billecart**, the 7th generation of the family, heads the House with the support of **Antoine, François** and **Jean Roland-Billecart**.

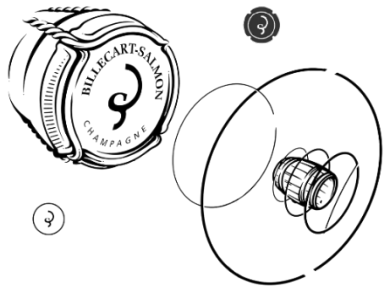




THE TASTING COMMITTEE

The family heritage lives on through the **tasting committee** that conscientiously shapes and protects the style of the House by blind tasting all of the « vins clairs », making decisions about blends, dosages, etc. The family is supported by talented collaborators such as **Florent Nys**, chief winemaker and **Denis Blée**, vineyard and wine director.

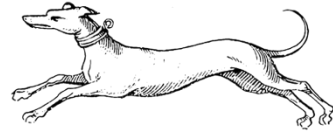
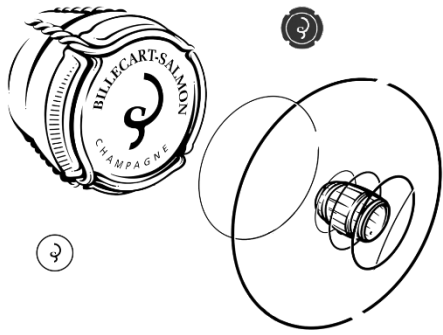




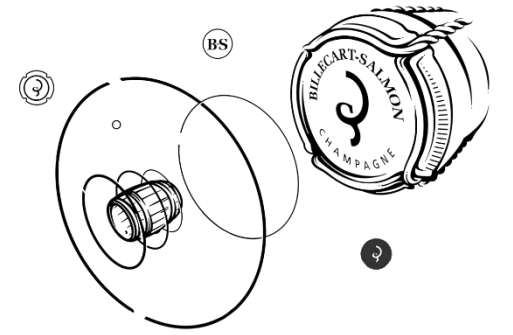
Alexandre Bader, managing director, has been working with the Family for more than 30 years.

Together, they uphold the House's values and its philosophy **throughout the world.**





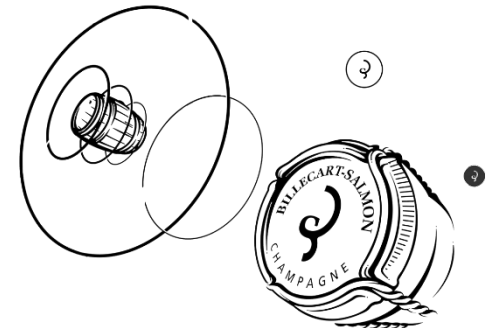
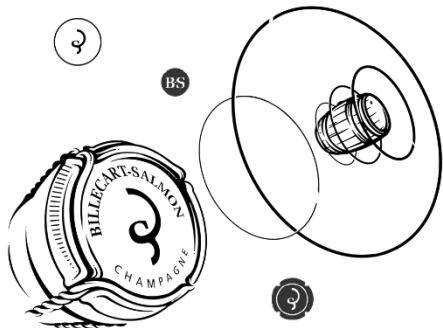
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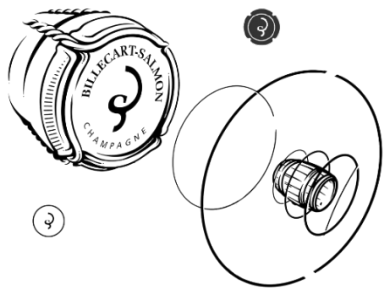


1878

THE TERROIR

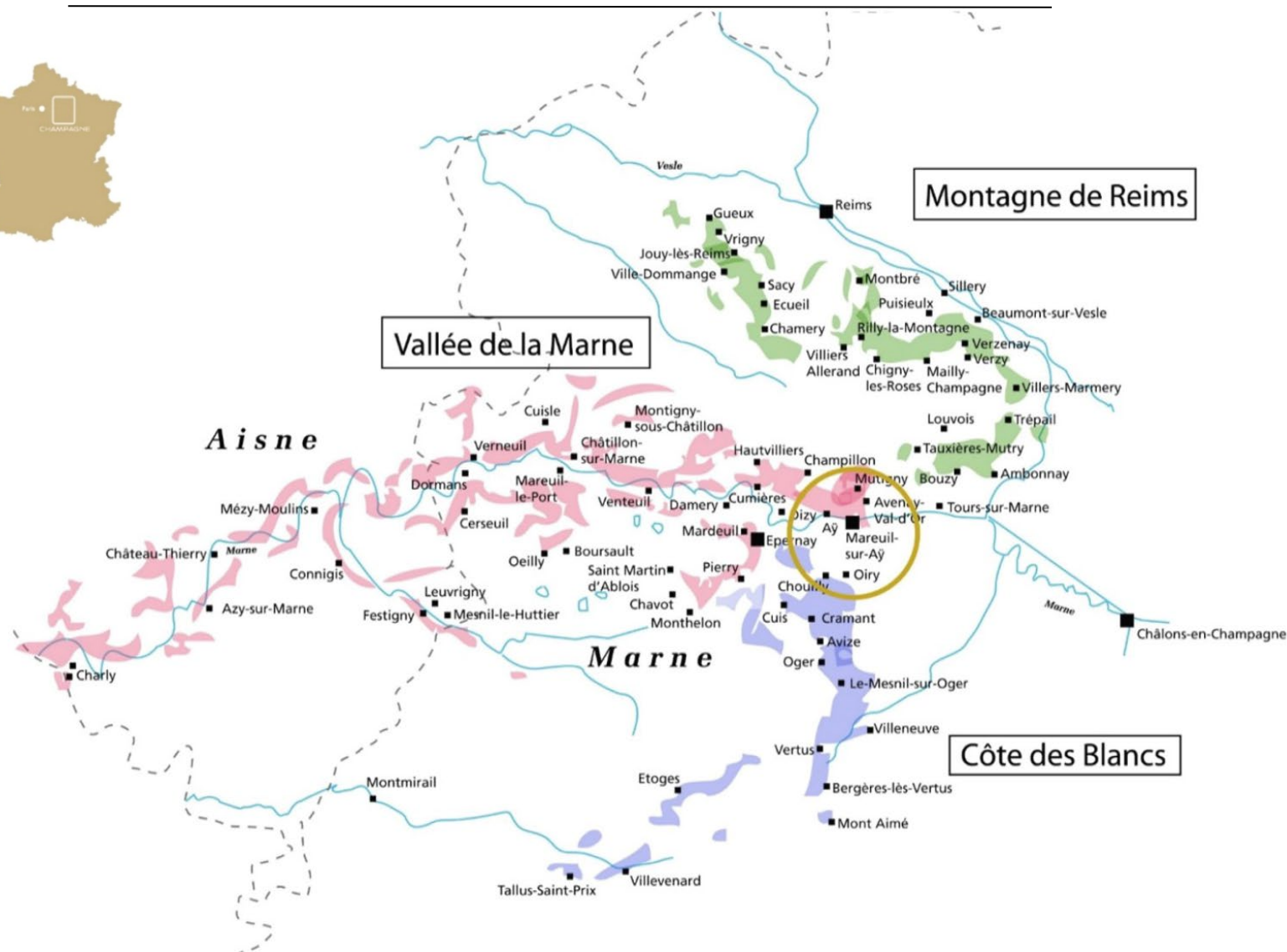
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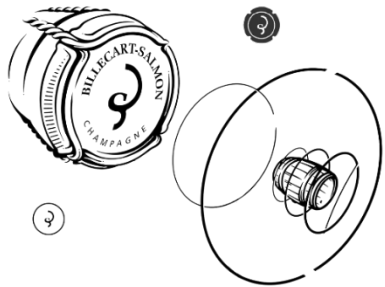


3 CHAMPAGNE REGIONS

WHERE EXCEPTIONAL WINES ARE BORN



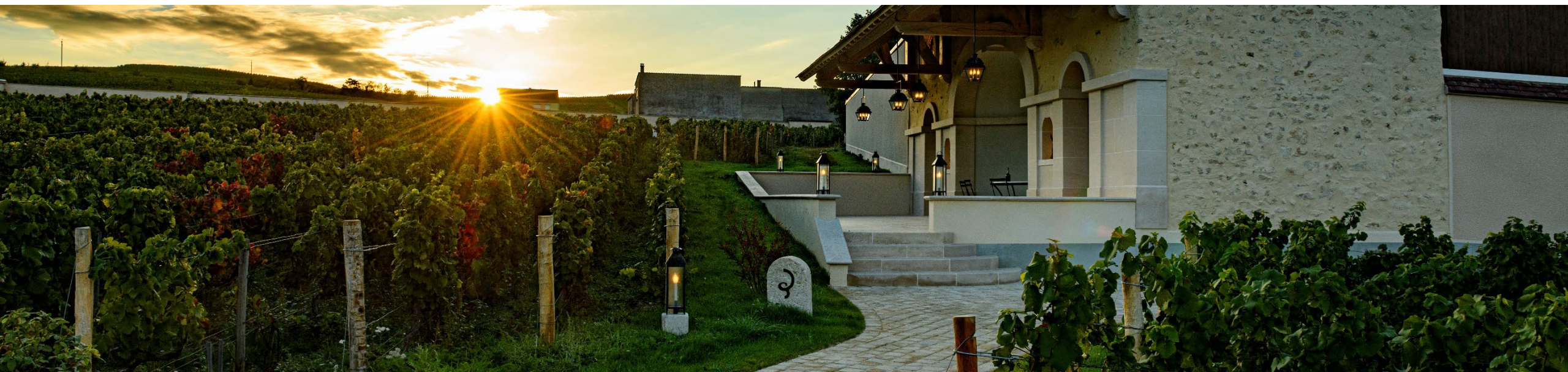
- Pinot Noir
- Meunier
- Chardonnay

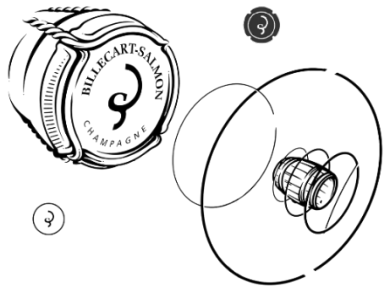


OUR SUSTAINABILITY COMMITMENTS

LOOK BEYOND

Rooted in its ancestral motto « Give priority to quality, strive for excellence », the environmental philosophy of Maison Billecart-Salmon is based on a **long-term vision**, with respect for nature and for future generations. In today's age of immediacy, the House is indifferent to passing trends and remains a major player in responsible winemaking, through **a profound and lasting commitment**. An approach that constantly calls for a return to the realities on the ground in a context of climate change.

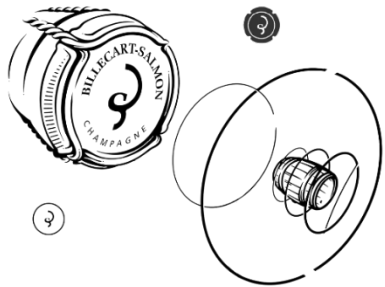




A RESPECTFUL **VITICULTURE**

In total, the House owns about **100 hectares** and runs an additional **100 hectares** in **more than 40 crus**. The vineyard is completed by the purchase of grapes on a surface of **100 hectares**, with the support of an established network of trusted growers.





PRESERVING OUR LAND

- Certified **High Environmental Value** & **Sustainable Viticulture in Champagne** in 2017
- Managed with **Organic Agriculture** across ≈ 100 ha, including 10 ha in biodynamic conversion
- The plot Clos Saint-Hilaire, a haven for biodiversity, is certified **organic** since 2022 and managed **biodynamically** since 2023.

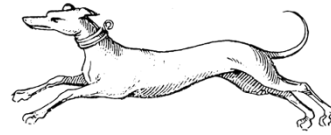
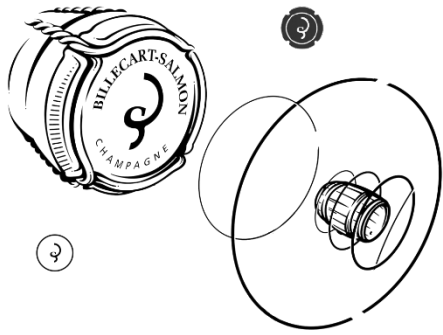


PRESERVING OUR RESOURCES

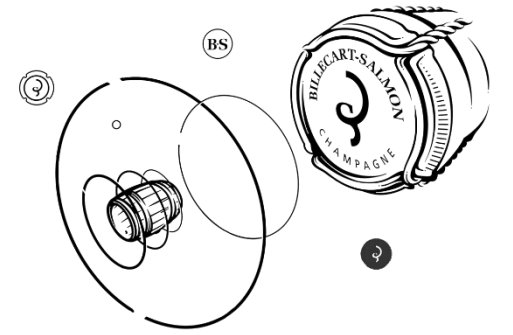
- Certified **ISO 50 001** for energy management
- Sustainable practices of **water management** on a daily basis
- **Short supply chains** with grapes within a **25 km** radius of the estate
- **European** packaging suppliers with materials from **sustainably managed forests** (PEFC-FSC)
- No more **plastic** and reduction of **non-strictly necessary packaging by 50%** (2021-2023).

PRESERVING HUMAN VALUES

- A culture based on **respect** and **well-being** of their employees
- Climate of trust with their **grower partners** through a lasting collaboration, driven by a shared quest for excellence
- **Foundation Billecart-Salmon** was created to support its local community in the fight against food inequalities and in favor of the ecological transition.



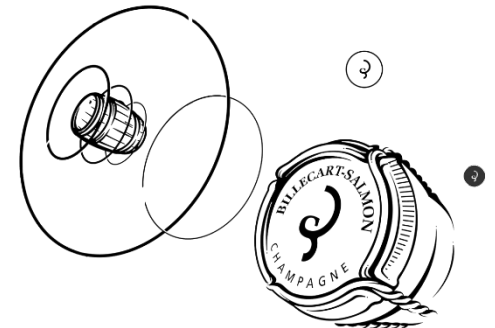
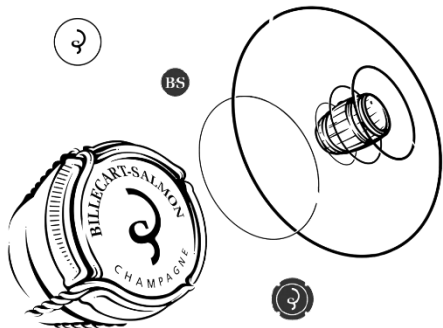
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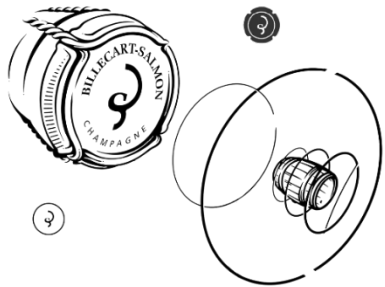


1878

THE BILLECART STYLE

1878





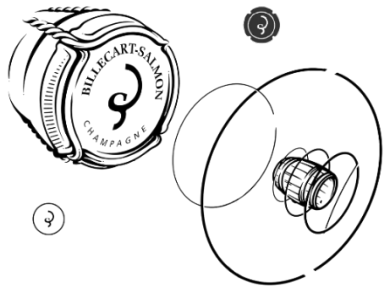
COLD

FERMENTATION

At Billecart-Salmon, we pride ourselves on being at the **forefront of innovation** to constantly improve the quality of our champagnes.

A forerunner in winemaking methods, the House introduced, under the impetus of Jean Roland-Billecart, **low-temperature fermentation** (13°), which is slower than conventional fermentation in order to bring more finesse, durability and freshness to the wines.

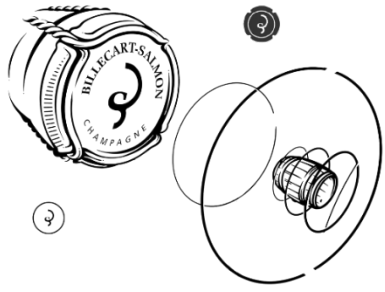




BARREL VINIFICATION

Since the 1990s, the House has reintroduced **barrel vinification**. We currently vinify in 400 Burgundy oak aged 15 years on average and 26 large oak casks of 80HL. This adds an extra nuance to the blends and allows the creation of certain specific cuvées, such as the **Brut Sous Bois** and the **Clos Saint-Hilaire**, 100% vinified in oak.

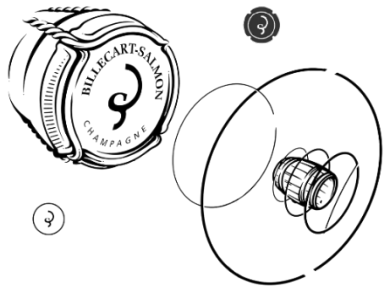




PROLONGED **AGEING**

To fully reveal the expression of its blends, the House favors **long ageing in its cellars**. Thus, the ageing is currently between **3 and 7 years** for the non-vintage champagnes and between **10 and 18 years** for the vintage champagnes.

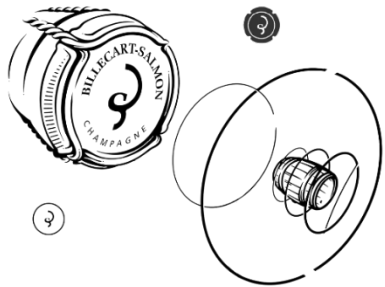




A NEW VISION OF **DOSAGE**

Since 2018, the House has implemented a **new approach to dosage** thanks to a catalogue of more than **50 exceptional wines** in a dedicated vat house. These wines coupled with reduced doses of sugar allow a finer and purer expression of our final champagnes. Thus, our chief winemaker creates specific « liqueurs » for each blend in order to magnify the character of the wines, which are then approved by the **tasting committee** during blind tastings.





A NEW VISUAL IDENTITY

FOR MORE EXCEPTIONAL WINES

Billecart-Salmon finds itself visually reformed following a five-year reassessment of the *Brut Réserve*, led by the House's Tasting Committee, and beginning in 2019. The cuvée today sees greater depth and finesse from its 2020 base, with some enhancements replicated across the House's entire range of non-vintage wines.



1. AGEING TIME

Extended ageing on lees, increased from an average of 30 months to 50 months.



2. DOSAGE

Reduced dosage (extra brut, 3g/l) for greater purity and expression of terroir.



3. RESERVE WINES

More depth with 15 different vintages in the bottle.



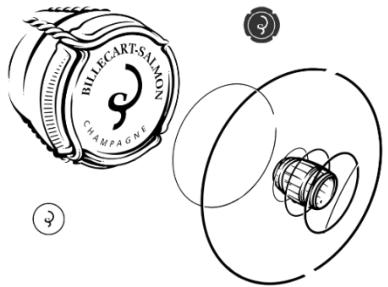
4. VINIFICATION

Larger proportion of wines vinified in barrels, adding richness and density.



5. SECOND WINE CREATION

Introduced to further elevate the quality across the entire range.

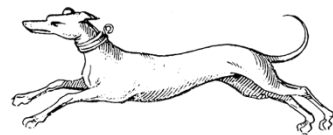
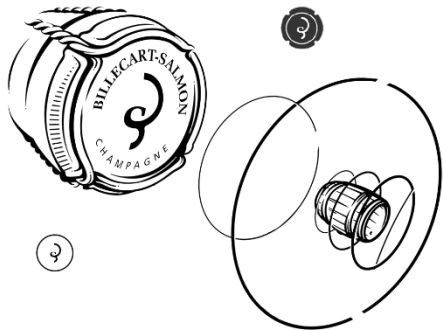


A NEW VISUAL IDENTITY

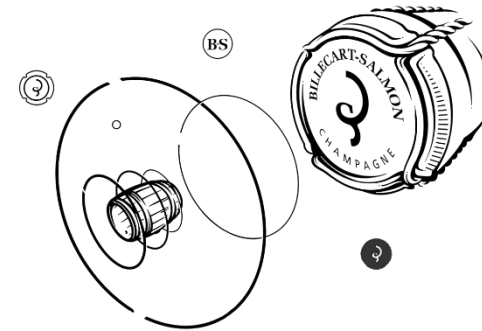
FOR MORE EXCEPTIONAL WINES

To mirror this change, the cuvées are now renamed, with the word “Brut” no longer appearing on labels. For instance, the Brut Réserve is now called “Le Réserve.” True to its heritage, the House has extended part of this approach to **the entire range of non-vintage cuvées**, specifically Le Rosé, Le Blanc de Blancs, Le Sous Bois. Now with significantly reduced dosage, these champagnes stand out for their **purity and distinctiveness**.





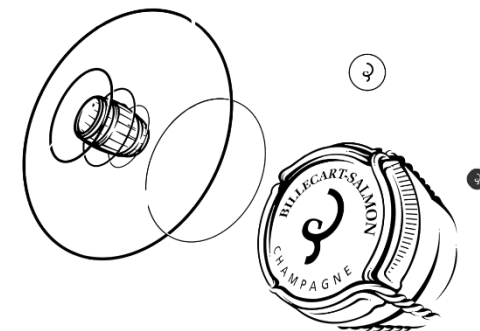
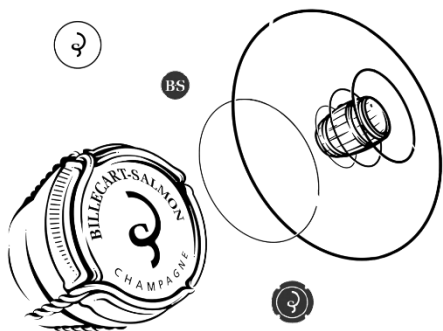
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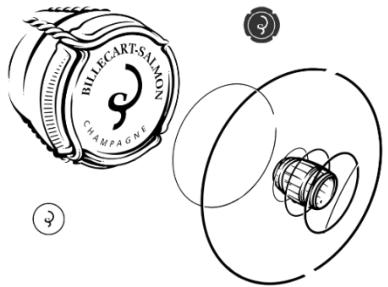


1818

OUR CHAMPAGNES

1818





OUR **SAVOIR-FAIRE**

At Billecart-Salmon, we do not believe in forcing the wines' hand: we listen to them and strive to achieve the best possible blend. Through an ancestral expertise, the House is able to craft great wines with distinctive personalities, found in our **4 Savoir-Faire.**



The art of blending with a meticulous attention to detail



The refinement and excellence of rosé in all its grace



The elegance and finesse of Chardonnay Grand Cru



Through nature, wood reveals the best of the wines

SAVOIR-FAIRE TRADITIONAL BLEND



LE RÉSERVE

Balance and harmony 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.

BASE 2020



GRAPE VARIETIES

28% Pinot Noir | **29%** Chardonnay | **43%** Meunier

Montagne de Reims and the Grande Vallée de la Marne

Best Crus in the Champagne region

Vallée de la Marne and the southern slopes of Epernay



VINIFICATION

92% Tanks | **8%** Oak casks



WINEMAKING

2020 Most recent harvest | **2006** Oldest harvest year
29% Base wines | **71%** Reserve wines



DISGORGEMENT

3.00g/l > Extra Brut dosage
Date: 1st quarter 2024

SAVOIR-FAIRE TRADITIONAL BLEND



NICOLAS FRANÇOIS 2008

This exceptional cuvée results from the blending of Grands Crus from the classified Côte des Blancs vineyards (Chardonnay) and the Montagne de Reims (Pinot Noir).



GRAPE VARIETIES

60% Pinot Noir | **40%** Chardonnay

Aÿ, Verzenay & Mareuil-sur-Aÿ

Côte des Blancs: Mesnil-sur-Oger, Chouilly & Cramant



VINIFICATION

83% Tanks | **17%** Oak casks



WINEMAKING

2008 Year of the Harvest

2008, an exceptional year set apart by the quality and generosity of the harvest, with weather conditions combining sunshine and freshness. Thwell-balancede aromatic concentration of the grapes, rigorously selected at optimal maturity, is enhanced by the House's ancestral savoir-faire.



DISGORGEMENT

2.90g/l > Extra Brut

Date : 1st quarter 2022

SAVOIR-FAIRE ROSÉ



LE ROSÉ

Le Rosé is a blend of Chardonnay, Meunier and Pinot Noir vinified as red wine. With its subtle and gourmet aromas, this cuvée is a reference point amongst rosé champagnes. It will be a pleasant companion to your happiest moments with its sparkling colour, its amazing finesse and its great intensity.

BASE 2020



GRAPE VARIETIES

35% Pinot Noir | **45%** Chardonnay | **20%** Meunier

Montagne de Reims and the Grande Vallée de la Marne

Best Crus in the Champagne region

Vallée de la Marne and the southern slopes of Epernay



VINIFICATION

100% Tanks | **0%** Oak casks



WINEMAKING

2020 Most recent harvest | **2014** Oldest harvest year
54% Base wines | **46%** Reserve wines



DISGORGEMENT

4.70g/l > Extra Brut
Date: 1st quarter 2023

SAVOIR-FAIRE ROSÉ



ELISABETH SALMON 2012

Created in 1988 as a tribute to Elisabeth Salmon, one of the House's founders, this cuvée is set apart by its radiance, refined purity as well as unique character. It embodies with subtlety the signature of our top Pinot Noir and Chardonnay terroirs. Allowing time to play its role is behind the grandeur of this vintage cuvée.



GRAPE VARIETIES

45% Pinot Noir | **45%** Pinot Noir **55%** Chardonnay

Mareuil-sur-Aÿ, Aÿ & Ambonnay

Chouilly, Avize, Mesnil-sur-Oger & Cramant



VINIFICATION

97.1% Tanks | **2.9%** Oak casks



WINEMAKING

2012 Year of the harvest

2012 was marked by a healthy harvest, offering grapes rich in sugar and with good acidity. Their remarkable quality produced one of the finest vintages of its decade, with wines of great aromatic finesse combining intensity and power.



DISGORGEMENT

3.80g/l > Extra Brut

Date: 1st quarter 2023

SAVOIR-FAIRE BLANC DE BLANCS



LE BLANC DE BLANCS

This cuvée has been elaborated from the four Grand Cru vineyards of the Côte des Blancs: Avize, Chouilly, Cramant, Mesnil-sur-Oger. Its complexity, its great vinosity and the surprisingly fresh finish is particularly appreciated by the most informed wine lovers.

BASE 2017



GRAPE VARIETIES

100% Chardonnay

Côte des Blancs: Avize, Chouilly, Cramant, Mesnil-sur-Oger



VINIFICATION

100% Tanks | **0%** Oak casks



WINEMAKING

2017 Most recent harvest | **2016** Oldest harvest year

77% Base wines | **23%** Reserve wines



DISGORGEMENT

1.70g/l > Extra Brut

Date: 3rd quarter 2023

SAVOIR-FAIRE BLANC DE BLANCS



LOUIS SALMON 2012

This cuvée has been elaborated from the four Grand Cru vineyards of the Côte des Blancs: Chouilly, Cramant, Mesnil-sur-Oger, Oiry. Its complexity, its great vinosity and the surprisingly fresh finish is particularly appreciated by the most informed wine lovers.



GRAPE VARIETIES

100% Chardonnay

Côte des Blancs: Mesnil-sur-Oger, Cramant, Chouilly, Oiry



VINIFICATION

75% Tanks | **25%** Oak casks



WINEMAKING

2012 Year of the harvest

2012 was marked by a healthy harvest, offering grapes rich in sugar and with good acidity. Their remarkable quality produced one of the finest vintages of its decade, with wines of great aromatic finesse combining intensity and power.



DISGORGEMENT

3.90g/l > Extra Brut

Date: 1st quarter 2023

SAVOIR-FAIRE BARREL VINIFICATION



LE SOUS BOIS

This unique cuvée, which is entirely vinified in oak, is composed of the three Champenois grape varieties. It totally masters the art of blending by renewing the ancestral spirit and savoir-faire of the original champagnes.

BASE 2017



GRAPE VARIETIES

28% Pinot Noir | **43%** Chardonnay | **29%** Meunier

Premier and Grand Cru from the Montagne de Reims, Aÿ and Mareuil-sur-Aÿ

Grands Crus from Côte des Blancs

Vallée de la Marne



VINIFICATION

0% Tanks | **100%** Oak casks



WINEMAKING

2017 Most recent harvest | **2006** Oldest harvest year

66% Base wines | **34%** Reserve wines



DISGORGEMENT

5.00g/l > Extra Brut

Date: 2nd quarter 2023

SAVOIR-FAIRE BARREL VINIFICATION



CLOS SAINT HILAIRE 2009

This unique Blanc de Noirs cuvée bears the name of the patron saint of Mareuil-sur-Aÿ. The one-hectare vineyard responds to the most stringent norms: a single, unbroken and enclosed plot with a complete vinification installation in situ. This cuvée has an incredible typicity with strength and elegance which will last for decades to come.



GRAPE VARIETIES

100% Pinot Noir

Premiers crus from Mareuil-sur-Aÿ



VINIFICATION

0% Tanks | **100%** Oak casks



WINEMAKING

2009 Year of the harvest

2009, a sunny year resulting in a remarkable harvest season with ideal grape maturity and soundness. The optimal balance between acidity and sugar brings forth a stunning vintage endowed with freshness, coupled with a crisp and generous texture.



DISGORGEMENT

2.00g/l > Extra Brut

Date: 1st quarter 2024



THE RENDEZ-VOUS

In its constant quest for excellence, Billecart-Salmon experiments with new methods in order to offer ever more memorable tasting experiences. Precise, original, bold, the Rendez-vous of Billecart-Salmon were born to epitomise a **Champagne grape variety** and an **exceptional terroir**, combined with the meticulous art of winemaking.

LES RENDEZ-VOUS DE BILLECART-SALMON

N°1

MEUNIER EXTRA BRUT

N°2

PINOT NOIR EXTRA BRUT

N°3

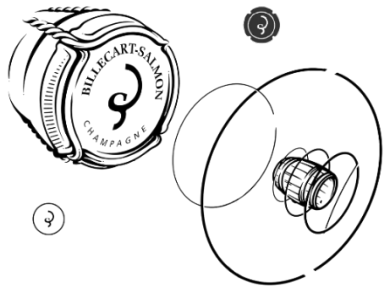
MEUNIER EXTRA BRUT

N°4 & CINQ

CHARDONNAY EXTRA BRUT PINOT NOIR EXTRA BRUT

N°6

CHARDONNAY



MY ØRIGIN

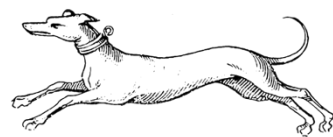
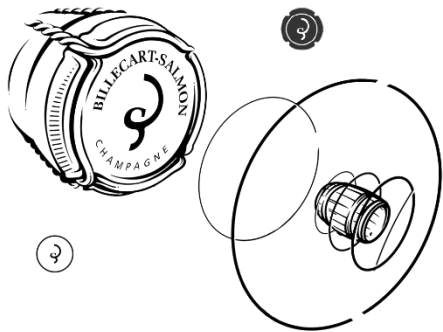


Unlock the secrets of your cuvée with **MyOrigin**.

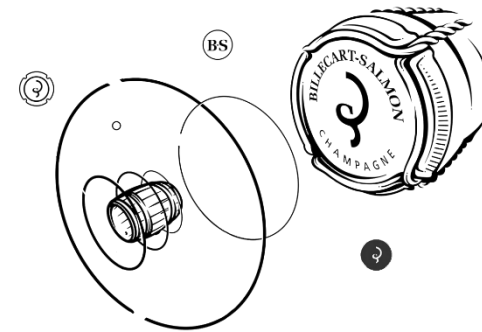
Your **digital tool** to discover the Champagne you're about to taste, down to every last detail: grape varieties, dosage, disgorgement date, number of vintages contained in each cuvée, total sugar and food pairings.

Billecart-Salmon reveals everything in full transparency thanks to the **6-digit number** located on the back label of your bottle or magnum.

Join us on myorigin.billecart.com!



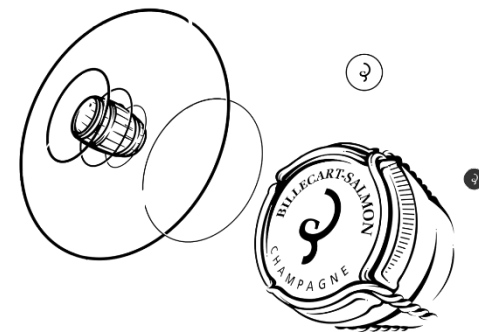
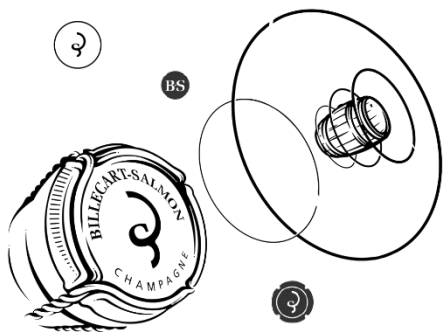
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1878

champagne-billecart.com

1878





BILLECART-SALMON: THE ‘SAVOIR-FAIRE’ OF A CHAMPAGNE HOUSE

It all started more than 200 years ago, in 1818 when Nicolas François Billecart and Elisabeth Salmon exchanged their wedding vows in the tranquil village of Marcuil-sur-Aÿ. In the same year Champagne Billecart-Salmon was born from this union, incorporating the talents of Elisabeth’s brother, Louis Salmon. The passion and know-how have been passed down through 7 generations, each member of the family has endeavoured to continue the family tradition, staying faithful to the same motto: “Give priority to quality, strive for excellence”. Their champagne range is now articulated around four permanent « Savoir-faire » , and The Timber House proudly presents three of them reflecting the luxurious experience we deliver and blending into our upscale and vibrant House:

	Glass	Bottle
--	-------	--------

SAVOIR-FAIRE TRADITIONAL BLENDS

The art of blending with a meticulous attention to detail

NV Réserve, Billecart-Salmon	Extra Brut, Pinot Meunier, Pinot Noir, Chardonnay	69,000	335,000
NV Réserve, Billecart-Salmon	Extra Brut, Pinot Meunier, Pinot Noir, Chardonnay, Magnum 1.5L		605,000
2016 Vintage, Billecart-Salmon	Extra Brut, Pinot Noir, Chardonnay, Pinot Meunier		520,000

SAVOIR-FAIRE ROSÉ

Champagne in all its grace

NV Rosé, Billecart-Salmon	Brut, Chardonnay, Pinot Noir, Pinot Meunier		480,000
2012 Elisabeth Salmon Rosé, Billecart-Salmon	Extra Brut, Chardonnay, Pinot Noir		805,000

SAVOIR-FAIRE BARREL VINIFICATION

Through nature, wood reveals the best of the wines

NV Sous Bois, Billecart-Salmon	Extra Brut, Chardonnay, Pinot Noir, Pinot Meunier		480,000
2007 Billecart Salmon Brut Clos Saint Hilaire	Brut, Chardonnay, Pinot Noir, Pinot Meunier		1,800,000