



Billecart Salmon was founded in 1818 through the marriage of Nicolas Francois Billecart and Elisabeth Salmon. Although not wholly family owned it is one of the few Champagne houses that is still family run. The house has seen seven generations through the years and it is today led by Francois Roland-Billecart. The philosophy followed by the house is one of "Finesse, balance and elegance" - three pivotal characteristics in the makeup of great Champagne.

Billecart Salmon Location

Some of the finest Champagnes come from grapes grown in the Reims Mountains and Cote des Blancs, where Billecart-Salmon sources its fruit. Chardonnay, Pinot Noir and Pinot Meunier, do very well in this terroir with the

home of Billecart-Salmon being in the village of Mareuil-sur-Ay, an area in which they both own land and the house itself is located.

Billecart Salmon Wine Style

Harmony and balance are the two words that come to mind when looking at the styles of Billecart Salmon, from the Brut Reserve; fine and light, to the Millesime or vintage Champagnes which have a distinctive power and finesse - a style to suit every taste and occasion.

Billecart Salmon Wine Range

Billecart Salmon have a range of products starting with the Non-Vintage Reserve Brut, Reserve Rose and Brut Blanc de Blanc. The Millesime range includes the Grand Cuvee, introduced in 1982, the vintage Nicolas Francois Billecart, which was introduced in 1964, and the Elisabeth Salmon Rose, first released in 1988, introduced to commemorate the founder of the house.

Finally there is the benchmark Blanc de Noirs , Les Clos Saint Hilaire sourced from a single hectare in Mareuil-sur-Ay, an exceptionally complex champagne that will easily benefit from up to 25 years of careful cellaring.

Billecart Salmon Winery

Located in Mareuil-ser-Ay, as is customary in Champagne, this house is open to visitors and are always hospitable. Private tours can be arranged by calling well in advance.

Technical Details

Name: Champagne Charles-Le-Bel

Appellation: Champagne

Country: France

Region: Champagne

Vintage: N/A

Varietal: 40% Pinot Noir, 35% Pinot Meunier, 25% Chardonnay

Degree of alcohol: 12.0%

Color: White

Description of Wine

Color: Very fine bubbles, clear golden yellow

Nose: Brioche, almonds, butter, mineral, apple, pear, impressive nose

Taste: Good attack, mineral, very good balance between acidity and sweetness, apple, very long finish

Dishes suggestions: Appetizers and fish in sauce

Conservation: To drink between now and 3 years



The champagne house Billecart-Salmon in Mareuil-sur-Ay, known for the impeccable quality of its champagnes, handles the vilification of this champagne. The grapes come from vineyards with younger vines.

The entire operation, including the "dégorgement" and dosage take place in the cellars of this famous champagne house. This is an absolute guarantee of originality and character!

Le Bel is a delightful, soft and classic champagne with delicious aromas of brioche, almonds and pears. Great value and an exceptional opportunity to obtain this champagne for magnificent celebrations and parties.

Charles-Le-Bel refers to King Charles IV of France (1294-1328).