



CHAMPAGNE
BILLECART-SALMON

Wine Dinner

NOV 25 2023

Le Beaulieu

HOTEL SOFITEL LEGEND METROPOLE HANOI - 15 NGO QUYEN, HOAN KIEM, HANOI





CHAMPAGNE
BILLECART-SALMON



Billecart-Salmon is a renowned champagne producer with a rich history dating back to 1818. Located in the heart of Champagne, France, in the village of Mareuil-sur-Aÿ, this family-owned house is known for its dedication to crafting exceptional, high-quality champagnes.

The Billecart-Salmon vineyards cover approximately 100 hectares, predominantly planted with Chardonnay, Pinot Noir, and Pinot Meunier grapes. The vineyard's proximity to the Marne River and the use of traditional winemaking methods contribute to the distinct character of their champagnes. Billecart-Salmon is especially celebrated for their Brut Réserve, a well-balanced and elegant champagne, which is a symbol of their commitment to excellence.

Billecart-Salmon's champagnes are highly regarded for their finesse, freshness, and refined flavors, making them a favorite among connoisseurs and champagne enthusiasts worldwide.

Le Beaulieu



Renowned for its exquisite French cuisine, impeccable service and premium wine collection – crafted to perfection in taste and décor – Le Beaulieu unites the hotel's 120-year-old past in one New look, harmoniously combining luxury, classic and modernity in white, yellow and quartz blue tones.

Under the talented hands of Chef Metropole, Le Beaulieu's menu will surely delight diners with the taste of contemporary and authentic French cuisine, where beauty does not lie in the delicate decoration style but is also hidden. contains many interesting stories. With a collection of more than 600 brands and 100 types of Grand Cru Classé from leading reputable brands from France and around the world, the wine cellar at Le Beaulieu deserves to be an unforgettable destination for wine connoisseurs.

MEET THE CHEF

CHARLES DEGRENDELE



Born and raised in Marseille, France, Chef Charles Degrendele developed an early passion for food that has taken him on a remarkable global odyssey. From the serene countryside of Provence to Michelin-starred kitchens and the vibrant streets of Tokyo, his culinary philosophy revolves around respecting ingredients and showcasing their true essence. With his sustainable, innovative, and simple approach, Chef Charles brings a fresh and sophisticated perspective to modern French cuisine. Experience an exquisite blend of tradition and innovation as you savor the finest ingredients from around the world in a charming setting of Le Beaulieu like no other in Vietnam.



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Wine Dinner

MENU

CANAPES

CHAMPAGNE BILLECART-SALMON BRUT RESERVE

GROUPER

GROUPER TATAKI, CITRUS, CUCUMBER

CHAMPAGNE BILLECART-SALMON BRUT BLANC DE BLANCS, GRAND CRU

LANGOUSTINE

QUENELLE OF LANGOUSTINE, COMTE CHEESE, PLANKTON OIL

CHAMPAGNE BILLECART-SALMON
LOUIS SALMON BRUT BLANC DE BLANCS 2009

SAINT-PIERRE

FILLET OF JOHN DORY, TURNIP PAVE, TRANSMONTANUS CAVIAR,
LEMON HOLLANDAISE ESPUMA

CHAMPAGNE BILLECART-SALMON
CUVEE NICOLAS FRANCOIS BRUT 2008

PINTADE

BALLOTINE OF GUINEA FOWL, CHANTERELLE, TRUFFLE, BREAD SAUCE

CHAMPAGNE BILLECART-SALMON ELISABETH BRUT ROSE 2009

CITRON

VALRHONA YUZU CHOCOLATE, LEMON, MINT
CHAMPAGNE BILLECART-SALMON BRUT ROSE



CHAMPAGNE
BILLECART-SALMON

BRUT RESERVE



- 30% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne
- 30% Chardonnay sourced from the best Crus in the Champagne region
- 40% Meunier from the Vallée de la Marne and the southern slopes of Epernay
- Dosage : 8g/l
- Vinification in stainless steel tanks
- Malolactic fermentation
- 50% to 60% reserve wines
- Ageing on lees : 30 months

TASTING NOTE

This cuvée is known for its straw-yellow hue and fine, persistent bubbles. It combines maturity with a touch of floral freshness, offering aromas of fresh fruit and ripe pears. The taste is full, precise, and fresh, reflecting the aging process in the House's traditional cellars.



CHAMPAGNE
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BRUT BLANC DE BLANCS, GRAND CRU



- 100% Chardonnay
- Grands Crus de villages de la Côte des Blancs : Avize, Chouilly, Cramant, Mesnil-sur-Oger.
- Dosage : 8 g/l
- Vinification in stainless steel tanks
- Partial malolactic fermentation
- From 33% to 40% reserve wines
- Ageing on lees : 4 to 5 years

TASTING NOTE

The fine mousse of delicate bubbles elegantly accompanies the glints of its golden colour. The creamy sensation of the bubbles combines with buttered brioche and mineral aromas. A pure intensity of dry fruits aromas, almonds and fresh hazelnuts mixed with those of white flesh fruits.



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LOUIS SALMON BRUT BLANC DE BLANCS 2009



- 100% Chardonnay grands crus of Côtes des Blancs: 21% Chouilly, 58% Cramant, 21% Mesnil-sur-Oger
- Dosage: 3,75g/l
- Partial malolactic fermentation
- 100% Vinification in stainless steel tanks
- Ageing on lees: 144 months

TASTING NOTE

This is showing an array of almonds, frangipani, dried lemons, apricots, pastries and white chocolate, evolving to salted caramel. Fantastic complexity and all in balance, with firm focus yet open and delicious. Creamy, very fine bubbles. Salty, turning chalky and mineral at the end.



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BILLECART-SALMON

CUVEE NICOLAS FRANCOIS BRUT 2008



- 83% Grands Crus and 17% Premiers Crus:
- 60% Pinot Noir from the Premiers and Grands crus of the Montagne de Reims and the Grande Vallée de la Marne (Aÿ, Verzenay et Mareuil-sur-Aÿ.)
- 40% Chardonnay from the Côte des Blancs (Mesnil, Chouilly, Cramant)
- Dosage: 2.9 g/l
- 17% vinified in oak barrels
- Partial malolactic fermentation
- Ageing potential: more than 150 months

TASTING NOTE

Lovely precision and drive to this with aromas of lemon curd, brioche, praline, apricots, pomelos, mandarin zest and salted caramel. It's held together by a sharp, citrusy backbone of acidity, balanced with a fine, silky mousse. Both structure and softness here. Citrus fruit brightness on a beautifully elegant and seamless finish.



CHAMPAGNE
BILLECART-SALMON
ELISABETH
BRUT ROSE 2009



- 55% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne
- 45% Chardonnay from the Côte des Blancs
- Less than 10% of the Pinot Noir is vinified as a red wine. The grapes for the red wine are come from the "Valofroy" vineyard of old vines, located on the slopes of Mareuil-sur-Aÿ and which benefit from a south facing exposure.
- Dosage: 7g/l
- Partial malolactic fermentation
- Ageing on lees: 10 years

TASTING NOTE

This is showing beautifully, delivering fragrant aromas of plums, stone fruits, petals, sweet spices and marzipan. Medium to full-bodied, fleshy and elegant, it's seamless and pillowy, with bright acids and a pure, precise profile, concluding with a bright, saline finish.



CHAMPAGNE
BILLECART-SALMON
BRUT ROSE



- 40% Chardonnay sourced from the best Crus in the Champagne region
- 30 % Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne
- 30% Meunier from the Vallée de la Marne and the southern slopes of Epernay
- Stainless steel
- Malolactic fermentation
- Dosage : 9g
- 40% reserve wines
- Ageing on lees : 36 months

TASTING NOTE

The champagne has a pale pink hue with golden highlights. The cuvée reveals a delicate aroma leading to an elegant bouquet of fine red berry notes and hints of citrus zest. It offers a light and elegant flavor, finishing with a refreshing raspberry note.



CHAMPAGNE
BILLECART-SALMON


HOTEL
METROPOLE
HANOI
Depuis 1901


WINECELLAR^{VN}
— WE ARE MASTERS OF WINE —