

AND BUBBLY

Billecart-Salmon Champagne / Brillat Savarin

Billecart-Salmon is produced in Mareuil-sur-Ay. The Brut Réserve is a light, fine and harmonious Champagne. Its blend is Pinot Noir, Chardonnay and Pinot Meunier from three different years, sourced from the best sites in the Champagne region. It has slow rising bubbles, its maturity incorporates floral notes and aromas of fresh fruit and ripe pears. Its full and accurate flavour combines with a fine freshness and a rich bouquet.



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This Champagne
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Brillat-Savarin is produced all year round in Burgundy and Normandy. It is a triple cream Brie that is luscious, creamy and faintly sour. The roundness and little acidity of Billecart will wipe the fattiness of the cheese on the palate and the fruitiness of this Champagne will enhance the creaminess of the cheese. It is one outstanding pairing!!

Vivat Bacchus is a Restaurant and Wine Bar, specialising in South African wines. The cellar has around 3000 bottles with extraordinary vintages. Vivat Bacchus is rustic, with robust food and something special about it, it has a cheese room, where you can walk in and create your own cheese board.

www.vivatbacchus.co.uk



Written by

AURELIE
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Head Sommelier at
Vivat Bacchus. Passion for wine and food
pairing. I learn every day, I taste every day.
I can say this is the best job ever!