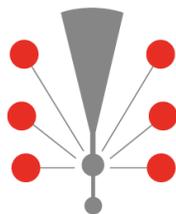


ORDRE DES COTEAUX  
DE  
CHAMPAGNE



*Les Champagnes*

GRAND CHAPITRE  
DE L'AMBASSADE AU ROYAUME-UNI

The Royal College of Surgeons of England  
London

03 November 2025

## **BILLECART-SALMON**

### **Le Réserve**

Le Réserve is a Champagne of lightness, finesse, and perfect harmony — an elegant expression of the House’s style. Crafted from a carefully balanced blend of Pinot Noir, Chardonnay, and Meunier, sourced from the finest Crus across Champagne and spanning three different harvests, this cuvée embodies both consistency and character.

Its delicate straw-yellow hue is enhanced by fine, slow-rising bubbles and a rich, persistent mousse. Radiant and lively, it conveys a sense of youthful brilliance and timeless elegance.

The bouquet opens with clean, precise intensity, offering a pure expression of bright, natural fruit. Notes of white stone fruits and fresh citrus evolve toward a subtle floral charm, delicately underpinned by biscuity nuances that add depth and refinement.

On the palate, a silky texture and fine vinosity unfold into a beautifully balanced interplay of flavours — crisp apple, juicy pear, and citrus zest, complemented by gentle roasted undertones. The finish is long, fresh, and mineral, leaving a lasting impression of elegance and purity.

## **BRUNO PAILLARD**

### **Assemblage 2015**

### **Dégorgement Décembre 2022**

Assemblage 2015 is made exclusively from the first pressing – the purest – of prestigious Grands and Premiers Crus of Pinot Noir (58%) and Chardonnay (42%), of which 25% is vinified in small, used oak barrels. Seven years of ageing in the cellar, including a minimum of 18 months rest post-disgorgement allows it to develop great concentration, coupled with an energetic structure.

The wine shows a deep, shiny gold with a sustained effervescence. Initially, it boasts fresh aromas of wild strawberries which evolve towards blackcurrant. Blood orange and pink grapefruit then gradually emerge. Once it has been allowed to breathe, powerful notes of wild plums, liquorice and Sichuan pepper follow... an intense and concentrated sensation. On the palate: a lively attack, both fruity and saline. Flavours of candied orange peel accompanied by ripe black fruits, are carried by a powerful structure. The finish is long, evolving towards cocoa powder and dried fruits.

This sunny vintage has produced a wine combining density and power, held together by an energetic structure. Its illustration has been entrusted to the artist Gérard Titus-Carmel, on the theme “Momentum”.

**L'Oenothèque  
de  
CASTELNAU  
Millésime 1990**

Hidden in the cellars for more than twenty years, the bottles of L'Oenothèque by Champagne Castelnau are a tribute to the House's distinctive signature, supported by long ageing on lees.

Each vintage in this rare collection reflects the personality of a specific year: 1990, presented in jeroboam, is acclaimed as a great vintage in Champagne.

Composed of Premiers and Grands Crus from the finest terroirs, the power of the Pinot Noir is delicately underlined by the elegance of the Chardonnay. A discreet dosage ensures that the wine retains a fine balance in the expression of its maturity.

Cellar Master Carine Bailleul invites you on a sensory journey into the refined world of maturation with its candied and roasted notes.

**PALMER & Co  
Grands Terroirs 2012**

Almost a miraculous vintage considering the challenging climatic conditions observed at the beginning of the vegetative cycle: a cold winter, a rainy spring and a cool and wet beginning of summer. It is thanks to the sunshine and warmth of August that the Pinot Noirs and Chardonnays from the Montagne de Reims finally excelled, giving beautifully balanced wines of incomparable finesse.

A nose in the purest Palmer & Co style, with its fruity notes of candied lemon and dried fruit, toasted pine nuts and caramelised hazelnuts, which evolves towards honeyed and slightly spicy notes of candied ginger and pastries. The palate is both delicate and generous, marked by its saline minerality and charming citrus aromas (lemon pie, pomelo, yuzu). Its silky texture completes a superb balance between generosity and tension. A great vintage that leaves a lasting impression with its amplitude and incredible balance, a jewel of the Palmer & Co style.

## **BILLECART-SALMON**

### **Le Sous Bois**

Le Sous Bois is a Champagne of remarkable complexity and depth, distinguished by its vinification in oak casks, which imparts both structure and refinement. It reveals a crystal-clear, radiant golden hue, shimmering with exceptional brilliance. The fine, lively bubbles rise in perfect harmony, exuding elegance and energy.

The bouquet unfolds with a rich and harmonious array of notes — delicate pastry and citrus, balanced by orchard fruits and alluring malty tones that gradually evolve toward nuances of mocha and bergamot. This intricate aromatic palette reflects both craftsmanship and maturity.

On the palate, Le Sous Bois delivers an explosion of subtle flavors — milk rolls, melted butter, and gentle spices — revealing the finesse and depth that come from patient aging in oak. The texture is both creamy and vibrant, showcasing the perfect balance between generosity and freshness that defines great Champagne.

A Champagne of rare harmony, Le Sous Bois embodies the art of time and wood, offering a sophisticated tasting experience where complexity meets elegance.

## **PALMER & Co**

### **Blanc de Blancs 2013**

An emblematic and distinctive signature, Palmer & Co Blanc de Blancs 2013 is a Champagne of incomparable purity, crafted from Chardonnays sourced primarily from the magnificent terroirs of Trépail and Villers-Marmery. These Premier Crus of the Montagne de Reims, renowned for their elegance and freshness, are blended in perfect harmony with the delicately fruity Chardonnays of the Côte de Sézanne.

The 2013 vintage in Champagne experienced a late growing season, with flowering extending into July. Despite hailstorms and humid weather in September, the late October harvest produced wines of pure fruit expression, with a lively and elegant palate.

Although it has long remained in the shadow of the celebrated 2012 vintage, 2013, discreet yet self-assured, has proven to be truly outstanding — earning its place among the finest vintages of the decade, alongside 2012, 2015, and 2018.

**JOSEPH PERRIER**  
**Cuvée 200 – Vintage 2015**

The Cuvée 200 celebrates two centuries of history, passion and knowledge at the heart of the House of Joseph Perrier. Inspired by an exceptional terroir and made with care, this Champagne captures the essence of the family history.

The finest Chardonnays from the vineyards of Cumières (premier cru) and Chouilly (grand cru) have been selected. The Pinot Noir comes from the grand cru vineyards of Ambonnay.

This cuvée reveals a slightly deep golden hue. This brilliant and refined golden shade reflects the quality and maturity of the wine, promising a tasting experience full of discoveries.

In keeping with the occasion, this champagne is of great complexity. Generous and opulent, it fully expresses the terroir through its minerality, highlighted by chalky notes. Upon airing, a delicate bouquet of spring flowers blends with indulgent aromas of prunes.

Rich in texture, it envelops the palate with honeyed flavours. Then, notes of raspberries, blackcurrants, citrus, and tropical fruits, with a predominant hint of lychee, emerge and intertwine with subtle floral fragrances of lilac and lily. With delicate menthol notes, this cuvée offers a remarkable length on the palate.

**LANSON**  
**Le Rosé Création 69**

Rosé Création 69 is the expression of a remarkable year marked by record-breaking heat and three exceptional heatwaves. Despite these extreme conditions, the cool night temperatures during ripening preserved the grapes' natural acidity, while moderate yields and superb ripeness gave birth to a vintage of rare finesse and precision. The Pinot Noirs reveal intense elegance and expressive fruit, the Meuniers bring richness and delicacy, while the Chardonnays stand out for their generosity and balance — together composing a cuvée of harmony and allure.

A delicate salmon-pink hue graced with fine, light bubbles that capture the essence of refinement and freshness.

An elegant bouquet of raspberry, pomegranate, and blood orange, uplifted by a subtle floral hint of rose, offering both vibrancy and sophistication.

On the palate, a beautiful mineral crispness unfolds, delicately intertwined with floral and fruity notes of strawberry, redcurrant, and pomelo. The balance between freshness, minerality, and supple fruit defines this radiant and finely sculpted rosé Champagne.

Each Rosé Création is a unique and delicate blend that reinterprets the characteristic elegance and freshness of the Lanson style, with a fruity signature.

Il n'est Champagne que de la Champagne !  
Champagne only comes from Champagne !