

For Immediate Release

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The Hay-Adams to Host An Exclusive Billecart-Salmon Champagne Grand Cru Dinner at Top of the Hay with Guest Chefs from the Embassy of France

Billecart-Salmon Chief Operating Officer Mathieu Roland-Billecart will be present on this special evening to toast the Champagne house's 200th anniversary.

Photos available:

<https://www.dropbox.com/sh/go4qshjv7ykh80j/AAAdQP2v3NzBtV1u7h5twWZra?dl=0>

WHAT: On June 8 the award-winning Hay-Adams will host a four-course winemaker's dinner for up to 40 guests at **Top of the Hay**, showcasing wines from **Billecart-Salmon Champagne Grand Cru**. This historic French winery located in the Mareuil-Sur-Ay, France, is home to some of the world's best and most exclusive Champagnes. Guests of this special evening will explore the sparkling wines, which have been carefully selected to complement an elegant dinner created by Nicolas Legret, executive chef of Hay-Adams, along with Michel Bastid and Mark Courseille, executive chef and pastry chef of the Embassy of France. The evening will begin with passed canapés as guests assemble for this guided tasting experience.

Tickets are priced at \$295 per person (tax and gratuity included). Sparkling wines featured for the evening, which are paired with the menu, include *Billecart-Salmon Extra Brut 2007*, *Billecart-Salmon Brut Blanc de Blancs 2004*, *Billecart-Salmon Cuvée Nicolas Francois Brut 2002*, *Billecart-Salmon Clos Saint Hilaire 1999* and the *Billecart-Salmon Cuvée Elizabeth Rosé 2006*.

WHEN: **Friday, June 8 at 7:00 p.m.**, limited seating is available. Reservations are required and may be made here <https://www.hayadams.com/meetings-events/billecarts-bicentennial-dinner>. A credit card is required to hold the reservation.

WHERE: Top of the Hay is located on the top floor of The Hay-Adams at 800 16th Street, NW, Washington DC, 20006, overlooking Lafayette Square and the White House. The historic Hay-Adams offers guests Washington's most prestigious address and is just minutes from the Smithsonian, the Museums, the Washington Monument, the National Mall, as well as

convenient to Metro stations and the convention center. For more information call (202) 638-6600 or visit their website at www.hayadams.com.

MENU:

Reception

Selection of Chef's canapés
Extra Brut 2007

Dinner

Diver Sea Scallops Carpaccio
Blanc de Blancs 2004

Sturia Osetra Caviar, Shaved Radishes, Lime and Ginger Oil
Chef Nicholas Legret
Nicolas Francois 2002

Dover Sole "Grenobloise à la mode"
Embassy Chef Michel Bastid
Clos St Hilaire 1999

Roasted Veal Striploin
Earth and Eats Green Asparagus, Virginia Morels, Duo of Veal Jus C
Chef Nicolas Legret
Cuvee Elizabeth Rosé 2006

Dessert

Strawberry and Rhubarb Gazpacho, Olive Oil Ice Cream
Chef Marc Courseille

WHY:

This medium-sized Champagne house was founded in 1818 with the marriage of Nicolas François Billecart and Elisabeth Salmon. Over seven generations later, it is one of the few to remain family-owned. The estate is over 100 hectares, obtaining grapes from an area totaling 220 hectares across 40 crus of the Champagne region. The majority of grapes used for vinification come from a radius of 20 km around Epernay, where the Grand Crus of Pinot Noir, Pinot Meunier and Chardonnay co-exist, in the ethereal vineyards of the Montagne de Reims, the Vallée de la Marne and the Côte des Blancs.

The Clos Saint-Hilaire is a single parcel where the vines, soil and subsoil are carefully tended with respect for the environment. Several years ago, Billecart-Salmon decided to return to ancestral Champagne-making methods in the Clos Saint-Hilaire by using workhorses and sheep. This method of maintaining the soil and tending the vines increases porosity and biodiversity: the roots grow deep and the minerals they draw from the soil foster the growth of smaller, more concentrated grapes, revealing the terroirs typical flavor. The Clos Saint-Hilaire has created an exceptional Champagne which is named after the patron saint of Mareuil-sur-Aÿ. Made exclusively from Pinot Noir vinified in oak casks, it develops an

outstanding purity. For each vintage, there is a limited release of 3,500 to 7,500 individually numbered bottles.

More than 400 small and 24 large oak casks respectively occupy the two caves at the House. Each oak cask has been meticulously chosen and shaped to reveal all the richness and aromatic complexity of the wines. Remaining faithful to its style and expertise, the House vinifies at a low temperature to keep all the characteristic freshness and elegance of its champagnes. With a view to a consistent traceability, each parcel is individually vinified. This knowledge and ancestral method of vinification is combined with vinification in stainless steel tanks to exalt all the elegance of the Billecart style.

The chalk cellars date from 17th and 19th centuries and stand guard over the House's precious cargo. Over time, the wines assert themselves and the aromas develop, imprinted with all the finesse, balance and elegance, which are characteristic of the personality of the House's Champagnes. Over three to four years in cellars the non-vintage Champagnes really blossom, staying around twice as long as the fixed regulations of the appellation. The vintage cuvées patiently wait ten years before they begin to reveal their maturity. Allowing time to play its role is behind the grandeur of Billecart-Salmon Champagnes. For additional information please visit: <https://www.champagne-billecart.fr>.

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