



CHAMPAGNE
**BILLECART
SALMON**

ELISABETH SALMON 2009

Depth and Complexity

Created in 1988 as a tribute to Elisabeth Salmon, one of the House's founders, this cuvée is set apart by its radiance, refined purity as well as unique character. This rare and refined wine embodies with subtlety the signature of our top Pinot Noir and Chardonnay terroirs. An ancestral savoir-faire that is reflected in the meticulous art of blending as well as the rigorous selection of a sought-after vintage.



Formulation

55% Pinot Noir from Mareuil-sur-Aÿ and Aÿ.

45% Chardonnay Grand Cru from Côtes des Blancs.

10% of the Pinot Noir vinified as a red wine using grapes from Valofroy, a parcel of old vines in Mareuil-sur-Aÿ with a full southern exposure.

Vinification in stainless steel tank

Lees/cellar aged: 132 months

Dosage: 7 g/l



Available formats and ageing potential

Bottle and magnum: more than 10 years



Appearance: A luminous appearance with soft, coppery shimmers and a sustained salmon pink hue. A highly alluring ensemble with a lustrous, elegant sparkle.



Palate: A distinctive mouthfeel arising from a measured strength which is simultaneously delicate and charming, with flavours developing in perfect harmony (panettone, candied clementines and ginger). A delicate character in the mouth revealing a chalky edge and persistent finish of citron zest.



Aroma: A refreshing yet sultry sensory experience of citrus peel and red and black berry jelly, with the exquisite sensation of a rich and complex aromatic range (blackcurrants, blackberries and blueberries). Gorgeously refined and mature olfactory notes bring out the inimitable fragrances of sweet spices and candied violets.



Tasting: This highly sophisticated wine presents its personality with wonderful delicacy of texture and flavour. An aromatic charm with an unusual mineral quality: pair with poached lobster, tartare of sakura leaf, tomato and rhubarb. Serve at 11/12°C.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker
champagne-billecart.com