CHAMPAGNE

SALON

Le Mesnil

Champagne Salon 2015

Salon 2015

PRESENTATION

This forty-fifth vintage marks a kind of rebirth, a reminder of first principles. 2015 transports us back to 1905, when the visionary Aimé Salon created his first masterpiece – one that nobody had dared imagine: a Champagne from a single cru, Le Mesnil-sur-Oger; a single grape, Chardonnay; and a single vintage, made only in the most exceptional years. Crafted initially for the pleasure of its brilliant inventor and his close friends, Salon's singular creation quickly captured the attention of the most discerning connoisseurs of the Roaring Twenties.

THE VINTAGE

After a mild, wet autumn and an uneventful winter without any harsh frosts, a wet spring encouraged early development in the vines, budburst for Chardonnay beginning from 14th April. From mid-May and for the next 3 months, an extended spell of dry, sunny weather settled across the region. Champagne basked in the light. The Chardonnay vines began flowering energetically on 11th June. By early August, veraison was underway, and soon after, welcome showers and cooler temperatures allowed the vines to complete the ripening cycle in calm, measured fashion. By the time harvest began on 8th September, bright sunshine had returned to Le Mesnil-sur-Oger. The summer of 2015 smashed historical records for both sunshine and drought – climatic conditions that brought the grapes to perfect maturity, promising a vintage of remarkable quality.

VARIETALS

Chardonnay 100%

SERVING

Taste it and drink it just cool, between 13 and 15 degrees.

TASTING NOTES

From the first moment, Salon 2015 captivates the senses. Its shimmering golden hue glints with green and silver. A graceful stream of fine bubbles releases precise, delicate bouquet: white flowers, hints of linden and honeysuckle, all underpinned by a persistent chalky quality that threads through every aroma. The palate is generous and vibrant, balancing saline freshness with brilliance, a pure expression of its terroir. Intense and finely structured, it delivers a tasting experience where depth and refinement meet, each sip telling a story of place and time.

FOOD PAIRING

Profoundly complex, Salon 2015 is a wine for the table. To whet the appetite, begin with the exquisite blanc de blancs from sister house Delamotte, then savour Salon 2015 at table, as you would a fine wine. The wine is in its element with foods that share its nobility, such as a succulent Kintoa ham from Basque country pigs, aged mountain parmesan, or No. 1 oysters flashed over binchotan charcoal, all revealing the subtle saline power and smoky iodine of Salon. Going further still, the chalk-driven character of Salon 2015 will magically lift umami-rich dishes. Among the many masterpieces of French gastronomy, we must mention Sébastien Bras' grilled line-caught sea bass with a hazelnut crust - a standout pairing that shows the remarkable gastronomic potential of Salon 2015.

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