



## **Depth and complexity**

Created in 1988 as a tribute to the House's co-founder Elisabeth Salmon, this cuvée distinguishes itself through its sparkle and refined purity of grandeur and unique character. This great, rare and sought after wine, subtly offers the signature of our top Pinot Noir and Chardonnay terroirs. The presence of an ancestral savoir-faire is recognised through the art of assemblage and rigorous selection from an exceptional harvest.

**Appearance:** A salmon pink tint and sparkling luminous visual presence is underscored by a gracious and persistent effervescent veil. A very seductive visual ensemble, with a soft shimmering reflection, rising to an accomplished articulation of a great vintage.

**Aroma:** It is a refreshing sensorial expression of crisp red berries, citrus peel and stone fruits. With the exquisite sensation of a rich and complex aromatic generosity (fresh figs, white peach, almond macaroons). Ripe olfactive notes respectfully soften the distinctive perfume of wild strawberries and scented spring roses.

**Palate:** A powerful yet delicate impact owing to the noble and harmonious maturing of flavours (nectarine, cardamom). An ample and pure character in the mouth unveiling the soft spices of tangy mandarin and the persistent flavours of cedar and exotic wood.

**Serving:** This great wine, with its extreme finesse, is a sign of the delicate personality of its textures and flavours. An aromatic charm with a rare mineral dimension, marries well with beautiful creamy poultry, in particular poulet de Bresse, langoustines royales and crunchy hibiscus macaroons. Serve at  $11-12^{\circ}$ .

From **François DOMI**, BILLECART-SALMON' chief winemaker.

