

VINTAGE MAPPING 2020-2021

The birth of the mapping... *The release of each vintage is approved by a tasting committee. It is composed of eight members, four of whom represent three generations of the Billecart family. The committee thus ensures that each champagne offers the best of the House's style.*

Each cuvée that arrives in your hands is always ready to be tasted at its best, thanks in particular to a long ageing process in our cellars. However, conscious that everyone enjoys their wines at different stages of development, we wanted to highlight five stages of evolution to better guide you. None is superior to the other, however, depending on your tastes, this cartography will allow you to appreciate a vintage of our house as close as possible to your aspirations and thus have the best possible tasting experience.

Cuvée Louis Salmon

Looking back over the last 40 years, only 14 vintages of the Louis Salmon cuvée have been released.

	FRESHNESS	BLOOMING	SPICES	MATURITY	COMPLEXITY
	I like champagnes with floral and fruity notes (white peach, lemon verbena).	I like champagnes with the brightness of ripe fruit and fine notes of sweetness.	I like champagnes with spicy characters (lemongrass, saffron, etc.).	I like champagnes with roasted and smoky notes.	I like champagnes with great aromatic complexity (undergrowth, candied fruit, honey, tobacco and liquorice).
Vintages					
1979				🍷	
1983				🍷	
1985				🍷	
1988				🍷	
1989				🍷	
1990				🍷	
1995				🍷	🍷
1996			🍷		
1997					🍷
1998					🍷
1999				🍷	
2004			🍷		
2006		🍷			
2007	🍷				

Cellaring potential:

🍷 Less than 10 years • 🍷 10 to 20 years • 🍷 More than 20 years

Discover also the cartography of the [Nicolas François](#) and [Elisabeth Salmon](#) Cuvées.

#billecartsalmon #louissalmon



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