



CHAMPAGNE
**BILLECART
SALMON**

CUVÉE ELISABETH SALMON 2007

Depth and Complexity

Created in 1988 as a tribute to one of the House's founders, 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.



Formulation

50% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne

50% Chardonnay from the Côtes des Blancs.

A part of the Pinot Noir is vinified as a red wine from the grapes grown at "Valofroy". This parcel is made up of old vines on the slopes of Mareuil-sur-Aÿ with a southern exposure.

Time on lees / in cellar: 9 to 10 years

Dosage: 6 g/l



Available formats and ageing potential

Bottle : more than 10 years



Appearance : With soft, shimmering reflections and a sustained pink hue, this seductive blend has a radiant brilliance.



Aroma : There is a refreshing sensorial expression of citrus peel and red berry jelly. With the exquisite sensation of a rich and complex aromatic generosity (antique roses, cherries and white peaches). Lovely olfactive notes respectfully soften the distinctive perfume of wild strawberries and scented soft spices.



Palate : A measured strength which is delicate and charming at the same time, and with a harmonious maturing of flavours (mandarin, blood orange and Reinette apple tart). An ample and pure character in the mouth unveiling a chalky edge and a persistent finish of lightly candied citron.



Tasting : 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 or Breton langoustines royales.
Temperature : 11/12°

Par **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker
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