



CHAMPAGNE
**BILLECART
SALMON**

ELISABETH SALMON 2012

Depth and Complexity

Created in 1988 as a tribute to one of the House's founders, Elisabeth Salmon, this cuvée distinguishes itself through its 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. Elisabeth Salmon 2012 highlights the full breadth of the savoir-faire required to blend the House's rosé in an exceptional year.



Formulation

100% grand cru and premier cru
55% Chardonnay from Chouilly, Avize, Mesnil-sur-Oger and Cramant
45% Pinot Noir from Mareuil-sur-Aÿ, Aÿ and Ambonnay
Less than 10% of the Pinot Noir is vinified as red wine from grapes from old vines in Mareuil-sur-Aÿ with southern exposure
2.90% of the wines are vinified in oak casks
Aged on lees / in the cellar: 115 months
Dosage: 3.8g/l



Available formats and ageing potential

Bottle and magnum: more than 10 years



Appearance: A very luminous visual presence with sustained softly shimmering salmon pink reflections. A very seductive blend with a resplendent brilliance and an elegant effervescence symbolising the quest for perfect maturity.



Palate: Tactile impact of restrained yet bewitching power and, at the same time, finesse. The harmonious fulfilment of delicious flavours and pastries (panettone, cherry clafoutis). A delicate mouthfeel progressing towards a hint of chalkiness in a long finish redolent of cedarwood and blood orange jelly.



Aroma: A refreshing, sensual expression of the senses, redolent of red and black berries. The exquisite feel of a rich and complex aromatic amplitude (bilberry, gooseberry, peony). Beautifully refined, mature olfactory notes, respectfully running the gamut of the inimitable scent of fragrant roses and crystallised violets.



Tasting: A wine of remarkable refinement that signals its personality with an immense delicacy of texture and flavours. An aromatic charm of a rare mineral kind to accompany lovely poultry with crayfish or a few royal langoustines.

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