

SAVOIR-FAIRE ROSÉ

The refinement and excellence of rosé in all its grace.



ÉLISABETH 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, and Mesnil-sur-Oger
45% Pinot Noir from Mareuil-sur-Aÿ and Verzenay
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
Ageing on lees: 115 months

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Dosage: 3.8g/l



Formats on offer 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.



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.



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.



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.

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

MY @RIGIN: The secrets of your cuvée on myorigin.billecart.fr