



CHAMPAGNE  
**BILLECART  
SALMON**

## CUVÉE LOUIS SALMON 2007

### Purity and Minerality

This cuvée was named in tribute to Louis, Elisabeth Salmon's brother, who was passionate about oenology and highly involved in from the earliest creation of the House. Originating from the best parcels of the Côte des Blancs, the Blanc de Blancs vintage is impressed with a purity and minerality.



#### Formulation

100% Chardonnay

This cuvée is created from 3 Grands Crus from the Côte des Blancs :  
Chouilly, Mesnil-sur-Oger, Cramant

50% vinified in oak casks

Ageing on lees: 9 to 10 years



#### Available format and recommended ageing potential

Bottle: more than 10 years



**Appearance:** It has a crystalline appearance with a yellow gold hue, displaying a luminous and sparkling sheen effervescence.



**Palate:** There is a creamy, tactile sensation on the palate with a graceful finesse and a beautifully refreshing balance with natural flavours (citron zest, wild peaches and white pepper). This wine is powerful, accentuating an aromatic persistence with a long and majestic finish.



**Aroma:** An elegant complexity mineral, floral and yellow flesh fruits (bergamot, white flowers and fresh pineapple). It displays a aromatic profile with an incredibly pure chalky character.



**Tasting:** Its great potential and its balance revealing a remarkable, dignified finesse worthy of the most beautiful gustatory matches: whole Corrèze sweetbreads en cocotte or a creamy shellfish risotto.

Serve at: 11/12°C

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker  
[champagne-billecart.com](http://champagne-billecart.com)