



LOUIS SALMON 2008

Purity and minerality

Distinguished elegance of a mineral and exceptionally precise Chardonnay with a natural balance that is a harmonious representation of the best parcels of grand crus of Côte des Blancs: Cramant, Chouilly for the finesse, Avize for the force of character and Mesnil-sur-Oger for the structure and longevity.



Elaboration

100% Chardonnay grands crus of Côtes des Blancs: 40% Chouilly, 33% Cramant, 20% Mesnil-sur-Oger, 7% Avize
33% of the wines are vinified at low temperature in oak casks that are 15 years old on average
Dosage: 7g/l
Maturation on lees/in the cellar: 11 years



Available format & recommended ageing potential

Bottle: more than 10 years



Appearance: Crystal clear pale gold colour with delicate glints marked by a nuanced patina of yellow and green. A persistent and fascinating effervescence, brimming with light.



Palate: A creamy sensation in the mouth with a beautifully chiselled finesse. Lovely refreshing balance with natural flavours (zest of citron, almond biscuit and white pepper). This powerful wine with a majestic typicity prolongs its finish towards an aromatic persistence of incredible length (flesh of sweet citrus fruits, cardamom and vanilla-flavoured cream puffs).



Aroma: The first expression is signed by an elegant, perfect and complex maturity, yellow fruits and citrus (candied mandarin, limoncello, conference pear). An aromatic profile of a sophisticated purity and a chalky, balanced and crystalline character (cedar and raw butter).



Tasting: The unique dimension of a great Blanc de Blancs, pure and intense, with a directness perfectly associated with its low dosage. Its potential and its balance express a remarkable finesse worthy of the most sophisticated food pairings (a casserole of whole calf sweetbread from Corrèze, a creamy shellfish risotto).

From **Florent NYS**, œnologist and BILLECART-SALMON's Chief Winemaker.
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