



LOUIS SALMON 2012

Purity et 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 for the minerality, Chouilly and Oiry for the finesse, and Mesnil-sur-Oger for the structure and longevity. Louis Salmon 2012 delivers the very quintessence of the best Chardonnays in a remarkable year.



Elaboration

100% Côte des Blancs Grand Cru Chardonnay: 60% Mesnil-sur-Oger, 23% Cramant, 11% Chouilly and 6% Oiry.

25% of the wines are vinified in oak casks

Dosage: 3.9g/l

Aged on lees / in the cellar: 115 months



Format available & ageing potential

Bottle and magnum: more than 10 years



Appearance: Crystal clear appearance with a pale golden robe and subtle glints marked by hints of yellow and green. Persistent, very intense, luminous, sparkling effervescence.



Palate: A creamy tactile feel of beautifully focused finesse offering a full-bodied, delightful texture. Gorgeous refreshing balance with natural and baked goods flavours (puff pastry brioche, mirabelle plum tart, limoncello). This powerful, masterful yet slender wine extends its finish towards an aromatic persistence of unbelievable length (fresh mango, mandarin pulp and candied chestnuts).



Aroma: The initial expression is one marked by floral elegance with a fine touch of hazelnut and chestnut bread. With a racy aromatic profile and a chalky character, balanced and crystal clear (raw butter and pastry cream). An irresistible charm on airing, all wrapped up in the harmonious bond between terroir & vintage.



Tasting: The inimitable dimension of a great Blanc de Blancs, pure and intense, with an integrity paired perfectly with its low dosage. Its potential and balance express an incredible finesse worthy of the greatest juxtapositions of flavours: a lobster risotto or Teriyaki-style king scallops a la plancha.

Serve at: 12°

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