

ÉLISABETH SALMON 2013



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 2013 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

47% Chardonnay from Oger, Cramant and Mesnil-sur-Oger

53% Pinot Noir from Mareuil-sur-Aÿ, Aÿ and Bouzy

Less than 10% of the Pinot Noir is vinified as red wine with grapes from old vines in Mareuil-sur-Aÿ with southern exposure

5% of the wines are vinified in oak casks.

Aged on lees : 115 months

Dosage: 4.4 g/L



Formats on offer and ageing potential

Bottle and magnum: more than 10 years



Appearance

A very luminous visual presence with soft salmony and slightly coppery glints of light. A very seductive blend of stunning brilliance draped in elegant effervescence.



Palate

A tactile, wholly delicate, impact of measured yet bewitching power. A harmonious flowering of moreish flavours and pastries (cherry clafoutis, Canada apples and blood orange jelly). A delicate mouth structure, progressing towards a finish on a hint of chalkiness and zest of Corsican clementines.



Aroma

A sensual, refreshing expression of red and black berry fruits, sublimated by the floral elegance of peony and violet. An exquisite sensation of aromatic fullness rich in fully ripened fruits (blueberry and cherry pit). Beautifully refined and mature olfactory notes, opening on to the inimitable scent of fragrant roses and salty sea spray.



Tasting

This great wine of astounding refinement gives us the hallmark of a personality of a great delicacy and texture of flavours. An aromatic charm of the rarest mineral dimension to accompany succulent Bresse poultry with crayfish or a few royal langoustines served with a saffron-scented sabayon. Serve at: 11° / 12°.

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

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