



LOUIS SALMON 2013

Purity and Minerality

Distinguished elegance of a mineral and exceptionally precise Chardonnay in which the natural balance delivers a harmonious model 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 2013 delivers the very quintessence of the best Chardonnays in a remarkable year.



Elaboration

100% Chardonnay Grand Cru from the Côte des Blancs:
25% Mesnil-sur-Oger, 44% Cramant, 26% Chouilly and 5% Oiry
100% of the wines are vinified in stainless steel tanks
Aged on lees / in the cellar: 114 months
Dosage: 4 g/L



Formats on offer and ageing potential

Bottle and magnum: more than 10 years



Appearance

Crystalline aspect of a pale golden robe with delicate, shimmering glints of light. A persistent, intense and bewitching effervescence giving off the effect of a gorgeous golden patina.



Palate

A creamy tactile feeling of wonderfully crafted finesse. A lovely refreshing balance of natural flavours and pastry notes (soft brioche, mirabelle tart, fresh pineapple). This champagne, elegant and sleek in its majestic typicity, prolongs its finish into an aromatic persistence of incredible length (mandarin pulp, Virginia tobacco and white pepper).



Aroma

The first expression is seductive in its floral elegance and its delicate hints of hazelnut and white-fleshed fruit. A racy aromatic profile and a chalky character, balanced and crystalline (raw butter, crisp pear and orange blossom). 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 a remarkable finesse worthy of the finest food pairings: braised Corrèze veal sweetbreads, Breton abalone and samphire.
Serve at: 10° / 12°.

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