



CUVÉE LOUIS SALMON 2009

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 and Mesnil-sur-Oger for the structure and longevity.



Elaboration

100% Chardonnay Grands crus of Côte des Blancs: 58% Cramant, 21% Chouilly, 21% Mesnil-sur-Oger
100% Vinification in stainless steel tanks
Dosage: 3.75g/l
Maturation on lees/in the cellar: 144 months



Available format & recommended ageing potential

Bottle: more than 10 years



Appearance: Crystal-clear pale gold colour with delicate glints marked by a shades of yellow and green. A persistent and sparkling effervescence.



Palate: A creamy sensation in the mouth with a beautifully chiselled finesse. Beautiful and refreshing balance of natural flavours (marzipan, flaky brioche, white fruits and white pepper). This powerful, soaring wine with majestic typicity prolongs its finish towards an aromatic persistence of incredible length (cardamom, fresh mango and lemon caviar).



Aroma: The first expression is distinctive for its elegant patina that's nutty and complex, with flesh and pulp of citrus fruits (mandarin, yuzu) and pear in syrup. An aromatic profile of distinguished and sophisticated purity and a chalky, balanced and crystalline character (fresh honey and raw butter). An undeniable floral charm.



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 balance express a remarkable finesse worthy of the most splendid food pairings: a lobster risotto or Teriyaki-style king scallops a la plancha.

Serve at: 10-12°C.

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