



CHAMPAGNE
**BILLECART
SALMON**

CUVÉE ELISABETH SALMON 2008

Depth and Complexity

Created in 1988 as a tribute to Elisabeth Salmon, one of the House's founders, this cuvée is set apart by its radiance, refined purity as well as unique character. It embodies with subtlety the signature of our top Pinot Noir and Chardonnay terroirs. Allowing time to play its role is behind the grandeur of this vintage cuvée.



Formulation

76% Grands crus and 24% Premiers crus.

55% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne.

45% Chardonnay from the Côtes des Blancs.

9% of the Pinot Noir is vinified as red wine with grapes from Valofroy, a parcel of old vines in Mareuil-sur-Aÿ with a full southern exposure.

17% of the wine is fermented and matured in 15 year old oak barrels.

Dosage: 7 g/l



Available formats and ageing potential

Bottle and magnum: more than 10 years



Appearance: A luminous visual presence with soft shimmering coppery reflections and a deep salmon pink hue.



Palate: Harmonious blossoming of gourmet flavors (tangerine, blood orange and Reinette apple tart). A fullbodied and layered mouthfeel, evolving towards a chalky edge and a lingering finish of citron zest and red and white currants.



Aroma: A refreshing and sensual sensory expression of citrus peels and red berry jelly, with the exquisite sensation of a rich and complex aromatic amplitude (Plougastel strawberry, Mara des Bois and vine peach). Beautifully refined and mature olfactory notes, releasing a distinctive perfume of scented soft spices and wild raspberry pulp.



Tasting: This great wine is endowed with great finesse and delicacy, its personality shining through textures and flavors. An aromatic charm coupled with a rare mineral dimension, ideally paired with poulet de Bresse or Breton langoustines royales.

Service Temperature : 11/12°

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