



Champagne Salon 2007

AOC Champagne Grand Cru (Champagne), Sparkling Wine 2007

Salon 2007, shining light

THE WINE

Salon is defined by its absolute singularity : a single varietal, chardonnay ; a single terroir, the Côte des Blancs ; a single cru, Le Mesnil-sur-Oger, a single year, that of its vintage. Every vintage – for not all years can be a vintage, only the greatest years – is different from any other. Every Salon year incarnates a perfect dream, respecting nature and the earth. Elever un vin – that peculiarly French concept of ‘bringing up’ a wine, is in fact an extreme form of educational refinement, one that respects and honours the distinct personality and characteristics of each one. And the task of steering the wine towards its ultimate potential falls to the men and women of Salon. Glowing like some perfectly brought-up young angel, Salon 2007 gives us a glimpse of its future grace, gleaming with light and beauty.

THE VINTAGE

After a mild winter, April was magnificent, and flowering was perfect. June and July brought long days of bright sunshine, the light reverberating on the chalky soil and providing vital residual warmth for the subsequent chilly August. With nature still on-side, the sensible decision would have been to harvest then and there, but then second thoughts....patience! Out came the sun, that great game-changer, charging everything with light and energy. As an uncertain season reached full term, the vines yielded a crop of perfectly ripe grapes, and in decent quantities too. The resulting musts were rich yet not excessive in sugar, with fine acidity to balance. Now for time to work its magic.

VARIETALS

Chardonnay : 100%

SERVING TIPS

Taste it and drink it just cool, between 13 and 15 degrees.

TASTING NOTES

Salon 2007 is immediately appealing with its pale shades ; cool blonde tones glistening with lemon and green. The bubbles are fine, quick : the very essence of Salon 2007 in all its dynamic luminous energy. In the glass, aromas form a moving backdrop, fresh and bright as sunrise : lemon, lime, yuzu, then green apple, a hint of smoked tea and fresh herbs on wet stone. The palate is focused on backbone and purity : this is the terroir of Le Mesnil taking centre stage, displaying its unique rigour and stony imprint. An electric sensation, sending shiver upon shiver down the spine. Salon 2007 will shine on, preserved in the darkness of its cellars, asking only to be brought into the light, a shimmering aurora borealis.

FOOD PAIRING

The seas and deep oceans are a veritable treasure trove of delights to match with radiant Salon 2007. The oyster, in all its forms – fresh, in a gratin, as a foam.... Langoustines in tempura, a seabass tartare or ceviche. Scallops, the ultimate treat, pan-fried in a second. On the richer side, a 24-month aged comte or a truffled brie would make a colourful grande finale to any fireworks featuring Salon 2007.

