

CHAMPAGNE



Champagne Salon, Caisse oenothèque Salon 2008 magnum, AOC Champagne, Effervescent Brut, 2008

For the first time in its history, Salon's 2008 vintage, aged only in magnum, will be shipped from its cellars in Le Mesnil-sur-Oger in a mixed oenothèque case featuring four vintages : 2008, 2007, 2006, 2004.

PRESENTATION

With 2008, Salon achieved a vintage known as a "Dream", while "Light" shone forth from the 2007. The 2006 was fondly called the "Romantic" vintage, followed on from 2004's "Serenity". Brought together at a single disgorgement in January 2019 the two bottles of the 2004 vintage, two from 2006 and two from 2007, are stamped "2019 edition", to distinguish them from earlier releases. The 2008 magnum is no exception and fulfils Aimé Salon's great dream of creating a unique collection of Champagnes.

PRESENTATION VIDEO

<https://youtu.be/Wr2uZH8LHQY>

THE VINTAGE

For a number of reasons, 2008 was an exceptional year. While 2008 was the smallest harvest ever brought in by Salon, with just 8,000 magnums produced, it is also an all-time highest quality vintage, on a par with the legendary Salon 1982, Salon 1966 and Salon 1928 vintages. But the 2008 is likely to raise the quality bar even further and leave its indelible stamp on the twenty-first century.

Raising the wine only in magnums was the blindingly obvious choice as it is the ideal bottle size for slow, delicate maturation. Salon 2008 already has its place in the Pantheon of the greatest wines of the century.

No two vintages are alike. After the very small harvest of 2008 came three non-vintage years whose quality fell short of Salon's expectations, so 2009, 2010 and 2011 were passed over. It became necessary to make decisions that would further enhance the house's history. The first oenothèque case of Salon was quietly being readied in the cellars.

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Alcohol content: 12 % vol.

TECHNICAL DATA

Production volume: 8000 cases

Surface area of the vineyard: 10 ac

Age of vines: 35 years old

SERVING

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

AGEING POTENTIAL

Over 15 years

TASTING

Salon 2008, a Dream.

In the glass, Salon 2008 is the epitome of Salon – diaphanous, yellow diamond glinting with green rays; on the nose its aromatic depth is powerfully redolent of the earth, heralding on the palate that sense of balance and structural firmness that will allow the wine to develop its full 1/2



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complexity. There is a driving sense of stone here, a heightened minerality, its chalky acidity first drying then mouthwatering, slender and rapier-fine to the end of time.

Salon 2007, Shining Light.

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.

Salon 2006, the Romantic.

First of all, just wait. Once Salon 2006 has been uncorked, leave it a little while, to breathe, to open out. Then, just look at it: its shimmering golden colour, glinting silver and green. The never-ending bubbles, so tiny, setting free the familiar bewitching scents of Salon in its first flush. Notes of white flowers, citrus zest, lightly toasted brioche. Then the glass fills magically with autumnal tones, fresh hazelnuts, praline, dried apricot, ripe yellow fruits. A romantic of the highest order, Salon 2006 embodies the carefree spirit of youth, tempered by experience. And there lies its true enigma and charm. To know restraint but be generous, to combine lightness with solidity.

Salon 2004, the Quiet Vintage.

Clean and lively on the attack, the wine's intense freshness and minerality deliver on its aromatic promise – an impressive nose with notes of minerals, gunflint, stones, smoked tea, just a touch of mint. Taut and edgy in the mouth, the wine is all purity and fine acidity. The wine becomes rounder as it airs in the glass, revealing a beautiful vinosity, the curve counter-balancing its acidity to perfection. And on the finish, the merest hint of bitterness, the signature of so many truly great wines.

