

CHAMPAGNE

S
SALON
Le Mesnil



Champagne Salon 2006

Salon 2006, the Romantic

THE STORY

All Salon is as one, defined in the singular: a single grape, Chardonnay; a single terroir, the Cote des Blancs, a single 'cru' village, Le Mesnil-sur-Oger, a single year, that of its vintage. And yet each vintage – and not every year can be called a vintage, only the greatest years - is different from any other. The vagaries of climate, something in the air, that tiny something that can change everything: this is where Salon's personality is forged. And Salon 2006 is a great romantic, a lyrical soul, marching to the beat of its own drum. Never mind eleven years spent ageing in the cool silence of the cellars in Le Mesnil-sur-Oger, Salon 2006 surges forth unbridled, with the spirit of youthful rebellion. Just imagine the promise of the years ahead!

THE VINTAGE

August was horrid, cold and rainy, after the perfect sunshine and warmth of June and July. But in the end it was all a false alert, the fear came to nothing, no disease problems. September arrived and set fair, with cool mornings and glorious days that continued throughout harvest, up to 2nd October: the grapes reached optimum ripeness, giving musts with magnificent sugar levels balanced by fine acidities, a hallmark of the vintage. Yields? Neither too big nor too small. The result: Salon 2006, a great vintage with a tremendous future ahead.

VARIETALS

Chardonnay 100%

SERVING

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

TASTING NOTES

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. This sense of duality is confirmed in the impeccable palate structure – it is all in the education of course. Simultaneously rich and incisive, with the fine linear acidity to permit cellaring for 30 years, Salon 2006 has a long future ahead.

FOOD AND WINE PAIRINGS

Matching Salon 2006 to food is a sensual delight: from diaphanous slices of Iberico ham – a brilliant pairing - to an ultra-dark chocolate tart, truffled mash, or even sublime truffled eggs, a carpaccio of tuna, all classic favourites.

