

CHAMPAGNE

S
SALON
Le Mesnil



Champagne Salon 2012

Salon 2012, the smile

THE VINTAGE

Initially mild-mannered, winter 2012 unleashed its full force in February, with freezing temperatures of minus 10, even minus 20C. Then March came in like a lamb. Tender buds were beginning to emerge, only for April to bring heavy rains with clear, and therefore glacial, nights. A cold snap during flowering did not help matters, without even so much as a ray of sunshine in the offing. The vines looked pitiful. And then more rain, right up until July. Too much rain. The vines did not take it kindly.

August arrived at last, the hottest month in the calendar, but the first few days were rather too hot: a heatwave! The vines really had been through it all: too wet, then too dry, a paucity of grapes; what would the harvest bring? It began in Le Mesnil on 17th September.

Mother Nature likes to play tricks. Over in the vats, a miracle was taking place, a grand vin was emerging, with the hint of a smile – 'gotcha!' The vintage had everything all along: sugars, fine acidity, magnificent potential... the only thing left to do now, was wait. And see the vigneron smile once more.

VARIETALS

Chardonnay 100%

SERVING

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

AGEING POTENTIAL

Over 15 years

TASTING NOTES

The desire for perfection created in the infinite facets of a yellow diamond, the exquisite surprise of a tasting that takes your breath away: the pale gold of a wine held up to the light, the subtle glint of green heralding minerals, stone, chalk – so emblematic of Salon – together with wafts of fruit, dried roses in abundance, never-ending flavours that go on and on. Its freshness and slender form, its precise, aristocratic acidity promising decades of glorious ageing ahead, founded upon an impeccable structure.

Allowed to breathe momentarily, Salon 2012 unleashes its seductive powers on the palate, with notes of pineapple, lychee, a touch of smoke; caressing with a knowing smile as beguiling and mysterious as the Mona Lisa, Salon does not reveal every secret.

An alliance of glorious opponents: all is fair in love and war. The love for Salon 2012. For those in the know, the connoisseurs of today and tomorrow.

Savour the flash of a smile, like a flame as it catches fire.

FOOD AND WINE PAIRINGS

Extreme purity marries well with crisp minerality. Look to the sea for myriad pairings: imagine a tartar of langoustines, scallops marinated in kombu, or Daurenki imperial caviar.

Or how about a miso-glazed turbot, roasted then served with hollandaise sauce. Or consider the delicacies of the land, such as veal from the Corrèze with white asparagus and morels. There are just a few suggestions to inspire and delight while we dream of Salon 2012...

