

CHAMPAGNE



Champagne Salon, AOC Champagne, Effervescent Brut, 1990

Salon 1990, Portrait of a great charming wine

PRESENTATION

Among those masterpieces that made the 20th century lighter and more beautiful, Champagne Salon punctuated the years with its 33 vintages. 1990, the last one for the moment, arrives with the new century: it is one of the most beautiful and the most charming.

IN THE VINEYARD

The bewitching paradox: the 1990 harvest

Each grape-berry is a memory: It is the concentration of the events of a whole year with its ups and downs and its rainy and sunny days. The year 1990 kept us in suspense.

First thrill: a first cold spell on April 5th bruised the Chardonnay grapes of the Côte des Blancs, followed by a second, even more devastating on April 19th. 45% of the vineyards are affected.

Then the early blossoming is spoiled by bad weather conditions, which will lead to flower abortion and millerandage (partial crop failure with mixed size berries). The winegrowers are feeling pretty uncomfortable and everybody is holding their breath.

The excellent conditions during maturation - These prevailed, without tiring, from the growing of the berries until the harvest- aided by the excellent know-how and the stroke of genius of the artist Alain Terrier, the result was extraordinary- almost magic.

The harvest started on September 14th in Le Mesnil-sur-Oger. Chardonnay grapes are extremely homogeneous and the astonishing balance of alcoholic and acidity gives its elegance and its brightness to this superb Vintage.

VARIETALS

Chardonnay 100%

SERVING

Its richness, the complexity of its aromas and its exceptional length on the palate allow you to taste Salon Champagne like a great wine. In order to keep its character intact you should serve Salon Champagne, not ice-cold, but at the temperature of the cellar - ideally between 10 and 12°. Before tasting, let it breathe some minutes in the glass, which preferably should have a curving rim, almost like a tulip.

TASTING

The Beauty of Time for a Vintage of Genius

Knowing how to age is the mark of great characters and the greatest wines are of this calibre: their ability of ageing is the mark of their quality.

Salon 1990 is that seducer who certainly will not fail, on the contrary, it is a promise, a blooming to come, a sparkle that lasts, the unlimited class of the real structured and living beauty.

Rich and delicate, fleshy and rounded, dense and elegant, it is fascinating and dumbfounds one with its rare qualities pronounced by a deep golden colour and a fine and delicate sparkle.

The nose is an aromatic explosion of lime, spices and candied oranges. With its wonderfully floral quality, it radiates freshness. So much so that as it develops it acquires a sweetness which envelops us and carries us away. It is like a young girl who is amazed as she has lived such a protected life. A mystery...

FOOD PAIRINGS

Classy for very sensual dishes.

This monument of the 20th century needs almost universal dishes. Its richness allows this multiple and colourful marriage. You can dare everything: Sushi can bowl you over, a risotto of white truffles is exulting, a great Parma or Spanish Ham - simplicity obliges the greatest - carries

1/2



CHAMPAGNE



Champagne Salon, AOC Champagne, Effervescent Brut, 1990

you to unsuspected heights. The most classical dishes will be enhanced through their union with Salon 1990 : think of oysters, even game, hare à la royale for instance. It is beyond your wildest dreams!

