

CHAMPAGNE



Champagne Salon 1983

PRESENTATION

At Salon, only the exceptional years are judged fine enough to produce a Champagne vintage. This is extremely rare when two great years follow each other such as 1928 and 1929, 1982 and 1983.

VARIETALS

Chardonnay 100%

SERVING

To keep its character intact, Salon should be served not chilled, but at cellar temperature, ideally between 10 and 12°C.

TASTING

With its yellow gold colour, of good intensity, its typical nose, complex with fruity aromas of fresh figs, bergamot, anise, and also of grilled bread, butter, vanilla and wax; a palate of steeped and dried fruits, the 1983 vintage Salon is rich, creamy, powerful and superbly fresh. It is an all-powerful wine, long in the mouth with a fresh, fine, and persistent palate. Its richness, the complexity of its aromas as well as its exceptional length in the mouth allows Salon to be tasted as a great wine. As an aperitif or to accompany a champagne dinner, one can match it happily with fine and delicate food such as oysters, caviar, fish, scallops, foie gras, white meats, fresh fruit desserts ...

FOOD PAIRINGS

Its richness, the complexity of its aromas as well as its exceptional length in the mouth allows Salon to be tasted as a great wine. As an aperitif or to accompany a Champagne dinner, one can match it voluntarily with fine and delicate foods such as belon, caviar, nages of fish and shellfish, scallops, foie gras, white meats, parmesan...

Champagne Salon

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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