

CHAMPAGNE

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SALON  
*Le Mesnil*



## Champagne Salon 1997

Salon 1997: A sensuality of silk.

Rare Salon vintages : the 36th vintage of Salon, and as its pinnacle of sensuality the 1997 vintage.

### THE STORY

Throughout winter and spring the climate alternated between mild weather and extreme cold.

On June 11th, flowering began in Le Mesnil-sur-Oger.

Summer was hot and dry, making for excellent ripening conditions. The harvest commenced on September 22nd; during picking the weather was summery but with cold evening temperatures, which encouraged good acidity.

### VARIETALS

Chardonnay 100%

### TASTING NOTES

The wine is pearlescent. A pale, lustrous gold with a fine, lively mousse.

The nose is complex yet ethereal. Wonderfully refined, it is intriguing and enticing. Its minerality complemented by hints of white flowers, acacia and hawthorn. A salty note enhances aromas of bread crust, brioche and the merest hint of green apple and hazelnut.

The palate is quintessentially pure, the very epitome of balance and restraint. Exuberant on attack the mousse becomes more of a caress whilst bubbles dance playfully on the palate; its delicate allure emulating the sensuous grace of a silk veil at dawn.

Mastery character, elegance and bright vitality – Complex indeed.

Salon 1997: It is difficult to encapsulate where so many complementary and contradictory elements come together in such harmony. The finesse of silk, persistence, innate depth and power are allied to a lightness of touch. Serve slightly chilled between 13° and 15°C and its true subtlety will be revealed - feminine and seductive, voluptuousness without bounds.

### FOOD AND WINE PAIRINGS

Choose rare, but very simple dishes to accompany Salon Le Mesnil 1997

Its refined femininity and mysterious pale gold are in harmony with rare, noble produce: the exquisite freshness of the sea, scallop carpaccio, steamed lobster and spring vegetables, an adventurous risotto with strawberries and foie gras or simply a fine Parma ham, an Iberico or the heart of a 36-month matured parmesan.

