

CHAMPAGNE

S
SALON
Le Mesnil



Champagne Salon 2007

沙龙2007年份香槟，光彩夺目

故事

所有沙龙香槟都展现出独树一帜的特色：只选用霞多丽葡萄，只认准白丘土壤，只钟情梅尼尔-苏尔-奥日产区，只关注佳酿所属年份。如此佳酿并非年年都能诞生，每款沙龙香槟都体现着对品质的极致追求，完美展现出当年土壤和大自然的赋予。

美酒是养育而成的，最精细的养育就是将每一年份的特质充分体现。沙龙香槟的酿酒大师们正是凭借这份执着打造出日臻完美的佳酿。沙龙2007年份香槟便如同纯净无暇的孩童一般于精心呵护下茁壮成长、渐次绽放、逐步成熟并闪耀着美不胜收的光芒。

年份

经过暖冬，进入舒适无比的四月，葡萄园迎来欣欣向荣的开花季。六七月间阳光灿烂且光照时间极长，白垩土壤上留下的温度与热量足够应对转凉后的八月。大自然的恩宠似乎将延续到收获季。但好天气戛然而止，于是我们耐心等待：直到阳光再度普照，一切恢复如初。一场不确定的小插曲后，我们收获了成熟度完美无缺的果实。葡萄汁液充盈饱满、糖分恰到好处且略带酸味。现在，只需静待陈化。

葡萄品种

霞多丽 100%

侍酒

品饮温度不能太低，一般在13-15度之间即可。保证品饮后心情愉悦。

品鉴

将沙龙2007年份香槟倒入杯中，细细欣赏其柠檬般的嫩黄色泽与圆润的浅绿色反射光芒，气泡绵密活泼、闪亮灵动。嗅感更是丰富多彩：柠檬、酸橙、柚子、日出时的强劲气息再加上丝丝青苹果、烟熏茶、清新牧草与潮湿石块的动人质感，好一片沁人心脾的景致。口感凸显醇正直接：梅尼尔产区的特质展露无遗，白垩土壤风韵清晰可辨。回味悠长的惊艳酒品。

沙龙2007年份香槟的迷人光泽长时间珍藏于黑暗的酒窖之中，犹如北半球的晨曦，正等待着冉冉升起：沙龙2007年份香槟

餐酒搭配

珍贵的深海海鲜类食材最适宜搭配沙龙2007年份香槟。不能缺少生吃、奶酪烘培、烧烤等各式做法的牡蛎，软炸龙虾、塔塔酱或酸橘汁鲈鱼以及精心烹制的扇贝。最不容错过的，是以如烟花般绚烂的沙龙2007年份香槟佐食陈化24个月的孔泰干酪或是黑松露布里干酪。

陈年潜力

超过15年

评论与奖项

Robert Parker
WINE ADVOCATE

96/100

"The superb 2007 Brut Blanc de Blancs Le Mesnil wafts from the glass with a beautiful bouquet of crushed chalk, lemon oil, crisp green apple, white flowers and brioche. On the palate, its medium to full-bodied, taut and incisive, with bright acids, a tight-knit core and brisk mousse, concluding with a long, chalky and bone-dry finish. After the comparatively broad and fleshy 2002, 2004 and 2006 vintages, the 2007 Salon seems to mark a return to a racier, more precise style-though admittedly that's in keeping with the style of the vintage-that makes me anticipate the release of the 2008 all the more eagerly."

William Kelley, Wine Advocate, 07/05/2019

93/100

Wine Spectator

"Lightly toasty and fresh, featuring rich notes of peach tart and pastry cream, accented by hints of pink grapefruit pith, chalk and Marcona almond. Delicate and finely knit, with citrusy acidity driving the racy finish. Drink now through 2024. Tasted twice, with

1/2

Champagne Salon
5 Rue de la Breche d'Oger - CS40006, 51190 Le Mesnil-sur-Oger
Tel. +33(0)3.26.57.51.65 - champagne@salondelamotte.com
champagne-salon.fr



MWSRFC

CHAMPAGNE

S
SALON
Le Mesnil



Champagne Salon 2007

consistent notes."
www.champagne-salon.fr
Wine Spectator, 30/11/2019

JAMES SUCKLING.COM

97/100

"Such an impressive wine for the detail in every respect. The nose delivers fresh lemon and grapefruit peel, together with white, stony minerals and very, very fresh and light pastry notes. Some grilled hazelnuts, too. The palate is super fine, supple and crisp with attractive, dry, salty minerals on the finish that holds super long, fine and focused. Elegant citrus and light brioche to close. Drink or hold."

James Suckling, 02/09/2019



Antonio Galloni
vinous
explore all things wine

96/100

"The 2007 Salon is gorgeous. Weightless, delicate and understated, the 2007 is all class. Today, the 2007 reminds me of the 2004 in its bright, citrus and floral-infused profile, but with a bit more creaminess, mid-palate depth and softer contours, all of which will make the 2007 easy to drink with minimal cellaring. Next to the 2006, the 2007 is quite a bit fresher and more delineated, with none of exuberance, power of tropically-leaning overtones found in its younger sibling."

Antonio Galloni, Vinous, 02/07/2018

James Robinson
JamesRobinson.com

18/20

"Transparency with a really round undertow. No longer the piercing quality of Le Mesnil but something much more accommodating. Tight bead and intricate crochet work but with lift and great freshness."

James Robinson, 20/06/2019

**bettane +
desseave**

18.5/20

Guide Bettane et Desseave des vins de France, 06/01/2020

18.5/20

"Une fois encore, cest le temps qui revelera ce 2007 a la bouche tendue et energique, tenue par une finale crayeuse et iodée."

Les Meilleurs Vins de France 2020 - Le Guide de la Revue des Vins de France, 06/01/2020

