

CHAMPAGNE

**S**  
SALON  
*Le Mesnil*



## Champagne Salon 2007

Salon 2007, shining light



### PRESENTATION

Salon is defined by its absolute singularity : a single varietal, chardonnay ; a single terroir, the Côte des Blancs ; a single cru, Le Mesnil-sur-Oger, a single year, that of its vintage. Every vintage – for not all years can be a vintage, only the greatest years – is different from any other. Every Salon year incarnates a perfect dream, respecting nature and the earth. Elever un vin – that peculiarly French concept of 'bringing up' a wine, is in fact an extreme form of educational refinement, one that respects and honours the distinct personality and characteristics of each one. And the task of steering the wine towards its ultimate potential falls to the men and women of Salon. Glowing like some perfectly brought-up young angel, Salon 2007 gives us a glimpse of its future grace, gleaming with light and beauty.

### THE VINTAGE

After a mild winter, April was magnificent, and flowering was perfect. June and July brought long days of bright sunshine, the light reverberating on the chalky soil and providing vital residual warmth for the subsequent chilly August. With nature still on-side, the sensible decision would have been to harvest then and there, but then second thoughts....patience! Out came the sun, that great game-changer, charging everything with light and energy. As an uncertain season reached full term, the vines yielded a crop of perfectly ripe grapes, and in decent quantities too. The resulting musts were rich yet not excessive in sugar, with fine acidity to balance. Now for time to work its magic.

### VARIETALS

Chardonnay 100%

### SPECIFICATIONS

Alcohol content: 12 % vol.

### TECHNICAL DATA

Production volume: 60 000  
Surface area of the vineyard: 10 ac  
Age of vines: 35 years old

### SERVING

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

### AGEING POTENTIAL

Over 15 years

### TASTING

Salon 2007 is immediately appealing with its pale shades ; cool blonde tones glistening with lemon and green. The bubbles are fine, quick : the very essence of Salon 2007 in all its dynamic luminous energy. In the glass, aromas form a moving backdrop, fresh and bright as sunrise : lemon, lime, yuzu, then green apple, a hint of smoked tea and fresh herbs on wet stone. The palate is focused on backbone and purity : this is the terroir of Le Mesnil taking centre stage, displaying its unique rigour and stony imprint. An electric sensation, sending shiver upon shiver down the spine.

Salon 2007 will shine on, preserved in the darkness of its cellars, asking only to be brought into the light, a shimmering aurora borealis.

### FOOD PAIRINGS

The seas and deep oceans are a veritable treasure trove of delights to match with radiant Salon 2007. The oyster, in all its forms – fresh, in a gratin, as a foam.... Langoustines in tempura, a seabass tartare or ceviche. Scallops, the ultimate treat, pan-fried in a second. On the richer side, a 24-month aged comte or a truffled brie would make a colourful grande finale to any fireworks

### Champagne Salon

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

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



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featuring Salon 2007.

### REVIEWS AND AWARDS

*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, it's medium to full-bodied, taut and incisive, with bright acids, a tight-knit core and a 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



**Wine Spectator**

93/100

"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 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**  
exploring 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 2/3

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crochet work but with lift and great freshness."  
Jancis 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, c'est le temps qui révélera ce 2007 à la bouche tendue et énergique, 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

