

CHAMPAGNE



Champagne Salon 1995

CHAMPAGNE SALON 1995, The Spirit of Seduction

PRESENTATION

The elegance and complexity of the Salon Champagne 1995 vintage takes us to the lofty heights of the sublime.

IN THE VINEYARD

After a mild, wet winter, a sunny spring and warm but temperate summer, the grape harvest in Mesnil-sur-Oger started on 23 September that year in mild, sunny weather. The grapes were superb, with excellent maturity and a perfect balance between sweetness and acidity.

VARIETALS

Chardonnay 100%

SERVING

Due to the richness and complexity of its aromas and its exceptional, lingering finish, Salon champagne can be drunk in the same way as a great wine.

Salon champagne is generally drunk at cellar temperature, ideally between 12 and 13°. The structure and style of the 1995 vintage are best expressed when it is served between 13 and 15°.

It is preferable to use a glass with a curved rim, something like the "tulip" shape and allow the Salon champagne to "air" in the glass for a few minutes before tasting.

TASTING

Salon 1995 Champagne is pale yellow in colour, almost evanescent; it is fine and structured, with fine, regular bubbles, both lively and robust, a characteristic, complex nose with heady aromas of white flowers, honeysuckle, jasmine and orange blossom, developing gradually towards hints of lemon and exotic fruit, typical of Chardonnay.

The palate is powerful and well structured and has an immediate mineral taste, culminating in a warm and extremely sensual finish.

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