

CHAMPAGNE



S
SALON
Le Mesnil

THE STORY

Salon is a unique Champagne. All of the emphasis in the production of this exceptional wine is on the singular. It was originally the product of one single man, Aimé Salon; from one single region, the Côte de Blancs; from one single cru, Le Mesnil-sur-Oger; from one single grape variety, Chardonnay; and from one single vintage, with no blending whatsoever.

Created in 1911 with its first vintage in 1905, Champagne



Didier Depond

Salon is the creation of Aimé Salon, a champagne connoisseur enchanted, then seduced by the terroir of Le Mesnil. After World War I, he was encouraged by his numerous friends to profit more fully from his wine and the house of Salon was created to cater to his new clientele. Headed by Salon until his death in 1943, the house was then left to his nephew. In

1988, Champagne Laurent-Perrier, a family-owned company, became the majority shareholder of Champagne Salon. Today, the house of Salon, along with its ancient neighbor and sister, Champagne Delamotte (the 5th oldest Champagne house, founded in 1760) are directed by one man, Didier Depond. Salon has been recognized for its commitment to environment-friendly farming practices with an Haute Valeur Environnementale certification from OCACIA.

THE TERROIR

The name Le Mesnil resonates in a special way with lovers of great wine. Nestled in the heart of the Côte des Blancs, 100% Chardonnay and 100% Grand Cru, this is the king of Champagne vineyards. It is here that the most profound expression of Chardonnay's delicate freshness truly comes to the fore, where magnanimous nature offers a wine that is purity itself.

This Champagne is produced from a 2.5-acre parcel owned by Salon ("Salon's Garden") and from 19 other smaller parcels in Mesnil-sur-Oger, chosen by Aimé Salon at the beginning of the 20th century.

THE WINE

The grapes are picked and sorted by hand. Pressing is carried out at Le Mesnil-sur-Oger, with a traditional press used only for Salon. Only the first pressing, or *cuvée*, is used. This is the purest, freshest juice, containing the highest percentage of acidity, which is essential to the evolution and vivacity of the Champagne. This alone does not make a unique wine: only the exceptional years are kept for production, when the grapes contain the ideal combination of richness of fruit, sugar, and acidity, which happens on average every 2-3 years. The first fermentation occurs in a stainless steel tank, where the temperature can be controlled and freshness preserved. The wines are celled in the bottle for an average of 10 years, gaining in complexity and finesse. There is, therefore, just over 12 years stock in the chalk cellars at Le Mesnil-sur-Oger.

95% of the production is exported to 60 countries, where Salon is recognized among the top houses worldwide. At each step of the production of Salon, a conscientious effort is made to be the best, the most beautiful and the rarest, thus allowing fervent admirers of Salon to taste a perfectly balanced Champagne, with rich and complex aromas. One can always find nuts, citrus, floral tones, minerals, sometimes smoky, sometimes doughy, according to its age, time, length on the palate and fine, persistent mousse. It is easily compared in its fullness and richness to the great wines of Burgundy. This is what makes Salon unique: *Simply put, it is a grand vin...with bubbles.*



The Winery