



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HIS ROYAL HIGHNESS THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780

CHAMPAGNE SALON 2007

EXCLUSIVE TO CORNEY & BARROW IN THE UK

Salon – the original *blanc de blancs* champagne, the pioneer and icon of a style for all time. An exercise in precision, Salon is as uncompromising as it is enthralling.

VINTAGE NOTES

‘*Climatologie chaotique*’ were the words used in an official local report summarising the challenging weather conditions of the 2007 growing season – one that raised hopes of greatness only to dash them, ultimately to redeem the fates and fortunes of the few. The scene was set with a remarkably mild winter that shifted the entire season forward: bud break took place exceptionally early, and April was so unusually sunny and warm that there was talk of harvesting by mid-August (unprecedented! Climate change disclaimers might want to take a closer look at the world’s vineyards!).

It would appear that Mother Nature – a bit hot and bothered perhaps – decided at that point to turn the oven down. Those olde English folk muttering ‘cast not a clout til May be out’ were clearly right (*évidemment!* Aren’t the English always right?). Unfortunately, a murky May is never going to bring forth those proverbial flowers, at least not very many of them! Continued unsettled weather led to uneven flowering across the entire region, dampening expectations of an abundant, healthy crop. Salon was largely spared however; Le Mesnil-sur-Oger enjoyed surprisingly favourable conditions and in any case Chardonnay grapes were less affected. June and July were more cheerful, bringing brilliant sunshine to lift the spirits. This was all too temporary however – August was depressing with its dismal drizzle and cloud cover bringing cruelly constant disease pressure. Salon’s vineyards were fortunate once again, benefiting from the residual warmth of its pure chalk soils, which helped the grapes to ripen.

The decision of when to harvest is always critical, with the power to change fortunes for better or worse. This year of disparate flowering dates and inconsistent ripening had local bureaucrats flummoxed, struggling to define appropriate dates across the region. 24th August was a pivotal moment. Just as many *vignerons* were grimly calling time on the gloomy vintage, out came the sun for a late summer spectacular! Serendipity. Accompanied by a dry east wind that helped mitigate disease issues, this was a game-changer. Those who had the courage or wherewithal to hang on and allow the grapes additional time on the vine, were rewarded. At Salon, as the uncertain season reached full term, the grapes attained perfect ripeness. The musts were rich yet not excessive in sugar levels, with fine, incisive acids to balance.

The legacy and achievement of one man, the idiosyncratic Eugène-Aimé Salon, this is a wine forged in singularity. The fruit of a single grape: chardonnay; a single terroir: the Côte des Blancs; a single *grand cru* village: Le Mesnil-sur-Oger. And of course, a single vintage, declared only when certain, exacting conditions – those prescribed by Eugène-Aimé himself – are met. Produced in minuscule quantities with meticulous care, Salon is as rare as it is refined. The ultimate insider’s champagne, Salon stands alone.

The 2007 vintage is the 41st Salon to be released from this tiny champagne house in Le Mesnil-sur-Oger. Blanc de blancs in its purest form, the wine bears all the hallmarks of a classic Salon – the unmistakable bone structure, the delicate-decadent fragrance, the elegance belying power beneath. The 2007 also marks the last vintage for some time to be released in the 75cl bottle format. As a result, quantities are necessarily limited.

TASTING NOTES

The challenges of the 2007 growing season led to significant heterogeneity in style and quality across the Champagne region. Indeed some prominent houses did not even declare the vintage. The weather conditions favoured Chardonnay and the Côte des Blancs.

Salon has the bone structure, finesse and underlying power of the world’s greatest white wines. Much of this comes from its unique vineyards, their soils, aspect and meticulous viticulture; part comes from prevailing weather conditions, then there is winemaking expertise. In a vintage such as this, with its firm acid backbone, prolonged lees ageing is fundamental to quality and longevity; there can be no shortcuts. Salon 2007 spent 10 years on its lees prior to disgorgement in Autumn 2017.

Didier Depond, the inimitable President of Champagne Salon, has called Salon 2007 ‘*une lumière vive*’ – a shining light – and there is indeed a radiant, uplifting quality to this vintage. On first tasting of the wine in May 2018, the wine showed the familiar Salon scent of jasmine, warm brioche and the signature twist of ginger. Tantalising with its complex flavours, its tiny bubbles rise forever in the glass. The palate is focused and pure, crystalline in form and sensation, the expression of Salon’s uncompromising *terroir*. Salon *sur pointes*, balletic in its simultaneous power and poise, this is a captivating wine with vitality and élan.

Corney & Barrow score 18.5 to 19

£1,830/case of 6 bottles, in bond UK
£915/case of 3 bottles, in bond UK

NB: A very limited number of magnums are available – please speak to your sales representative for more details.

Stock will be available for delivery from September 2018.

DRINKING DATES

We are often asked our opinion on specific drinking dates for Salon and pleased to provide recommendations as follows:

Vintage	Drink date
1982	Drinking now to 2030
1983	Drinking now to 2020 At absolute peak now (Magnums will drink to 2030+)
1985	Drinking now to 2030 (magnum to 2040)
1988	Drinking now to 2030 (magnum to 2040)
1990	Drinking now to 2040 (magnum to 2040)
1995	Drinking now to 2050 (magnum to 2060)
1996	Drinking now to 2050+ (magnum to 2060+)
1997	Drinking now to 2040 (magnum to 2050)
1999	Drinking now to 2050+ (magnum to 2060+)
2002	Drinking now to 2060+ (magnum to 2070+)
2004	Drinking now to 2050+ (magnum to 2060+)
2006	Drinking now to 2050+ (magnum to 2060+)
2007	Drinking now to 2050+ (magnum to 2060+)



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

CHAMPAGNE SALON

2007 VINTAGE ORDER FORM

	CASE SIZE	£ PER CASE IN BOND UK	QUANTITY OF CASES	£ TOTAL IN BOND UK
Champagne Salon 2007	6 x 75cl	£1,830		
Champagne Salon 2007	3 x 75cl	£915		

CONTACT DETAILS

NAME	ACCOUNT NO
ADDRESS	POSTCODE
TELEPHONE	EMAIL

DELIVERY DETAILS

DELIVERY ADDRESS (if different)

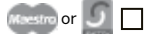


POSTCODE

DELIVERY INSTRUCTIONS (if different)

DELIVERY DUTY PAID DELIVERY IN BOND RESERVE DUTY PAID RESERVE IN BOND

PAYMENT DETAILS

I AM AN ACCOUNT HOLDER AND WILL EXPECT AN INVOICE

PLEASE CHARGE MY CREDIT CARD   

CARD NUMBER:

CARD NUMBER: / / END DATE: / / ISSUE NO:

SECURITY NO: Due to new security regulations you will be telephoned for your card security number.

PLEASE STATE PHONE NUMBER HERE:

Please indicate the card billing address if different from the delivery address above

NAME (as it appears on the card)

ADDRESS

POSTCODE