



CHAMPAGNE DENIS SALOMON

AOC Champagne
Sparkling Brut

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in the heart of the Marne Valley, Champagne Denis Salomon is a family estate that proudly continues a winemaking legacy built over generations. Committed to sustainable viticulture, the estate cultivates its vines on clay-limestone hillsides where Pinot Meunier thrives alongside Chardonnay and Pinot Noir. The estate limits interventions in the vineyard, focusing on soil health and environmental balance. Manual harvesting ensures the selection of perfectly ripe grapes, which are vinified parcel by parcel to preserve each terroir's uniqueness. Fermentations in temperature-controlled stainless steel tanks capture the full aromatic potential of the fruit, while extended lees aging enhances complexity and texture. The champagnes are refined and elegant, marked by white fruit, citrus, and floral notes, lifted by a saline touch and a long, graceful finish.

VARIETAL

Pinot meunier 100%

LOCATION

The Denis Salomon estate is located in the heart of the Vallée de la Marne, on the right bank of the river, in the village of Vandières, in the southern part of the Marne department within the Champagne region. This privileged geographical setting—characterized by south-facing clay-limestone slopes and a temperate climate—offers ideal conditions for viticulture, particularly for the expression of Pinot Meunier, but also for Chardonnay and Pinot Noir, which make up the family vineyard. The estate, managed under sustainable farming practices and certified High Environmental Value (HVE), spans several plots around Vandières and neighboring villages. This mosaic of terroirs enables precise parcel-by-parcel work and the production of champagnes that are both elegant and deeply rooted in their Champagne origins.

TERROIR

The soils, primarily composed of clay and limestone, offer excellent drainage while retaining the moisture needed by the vines, thus promoting balance and aromatic richness in the grapes. The south and southeast-facing slopes benefit from optimal sunlight exposure, allowing for the gradual and harmonious ripening of the grape varieties—particularly Pinot Meunier, but also Chardonnay and Pinot Noir. The diversity of plots and the refinement of the soils give the estate's champagnes a unique personality: elegant, expressive, and deeply rooted in their terroir.

IN THE VINEYARD

At the Denis Salomon estate, cultivation methods are based on a rational approach that respects the terroir, aiming to preserve the health of the vines and the quality of the grapes. The vines are carefully maintained through controlled grass cover and plot-by-plot plowing, promoting natural soil balance and root development. Interventions are carefully considered and limited: each treatment or operation is decided upon after careful observation of the vines, respecting the vegetative cycle and the surrounding biodiversity. Pruning is rigorous and precise, and the vines are meticulously trained to optimize sun exposure and ventilation of the grapes. This approach allows the estate to produce healthy, perfectly ripe grapes, while enhancing the authentic expression of the Champagne terroir in each cuvée.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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HARVEST

Each bunch is harvested by hand, allowing only perfectly ripe grapes to be selected while preserving their integrity. The estate's teams closely monitor each plot, assessing sugar levels, acidity, and the aromatic richness of the fruit to determine the optimal harvest time. This meticulous approach ensures that only the most balanced bunches are used, bringing finesse, freshness, and aromatic complexity to the estate's champagnes.

WINEMAKING

Each plot is vinified separately, allowing the specific characteristics of each soil and grape variety to be fully respected. Pressing is carried out with great delicacy to extract only the purest juice, while fermentations take place in temperature-controlled stainless steel vats or oak barrels, depending on the style desired for each cuvée. Barrel ageing involves regular bâtonnage to enhance texture and develop aromas, while malolactic fermentation is carefully managed—spontaneous in barrels and not systematic in vats—in order to preserve the wines' freshness and liveliness. Blending is done after a thorough tasting process, with the aim of revealing the aromatic purity, finesse, and elegance that define the Denis Salomon champagnes. Finally, each cuvée undergoes extended ageing on lees, which brings complexity, roundness, and depth before bottling.

AGEING

Made from old-vine Pinot Meunier, this Champagne is aged on lees for several years—up to 5 years for certain cuvées. This extended maturation refines the mousse, enhances aromatic complexity, and adds depth. The wine develops notes of ripe fruit and a graceful texture. A refined Brut that combines freshness, roundness, and finesse.

SERVING

Serving Temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Champagne seduces with its expressive and refined nose, blending notes of ripe white fruit, apple, and pear, enhanced by delicate floral touches. On the palate, it stands out with a lively and elegant attack, accompanied by a beautiful effervescence that structures the wine with lightness. The aromas develop harmoniously, offering nuances of brioche and dried fruit that prolong the sensation of freshness. The long and persistent finish reveals a subtle minerality and balanced liveliness, highlighting the precision and elegance characteristic of this cuvée, perfect for accompanying aperitifs and refined dishes.

FOOD PAIRINGS

Extra Brut Vitalie lends itself beautifully to refined and delicate food pairings, thanks to its freshness, elegant structure, and aromatic range. As a starter, it pairs perfectly with flat oysters and a squeeze of lemon, where its liveliness enhances the shellfish's iodine purity. It also complements seared scallops with beurre blanc, elevating the creamy marine flavors. For the main course, it shines alongside creamy asparagus risotto with parmesan, balancing the richness of the dish. On the sweet side, it pairs elegantly with a light lemon-basil entremets, yuzu sorbet, or a fine tart of white fruits—each one extending the tasting experience through the wine's tension and freshness. These refined pairings highlight the versatility and grace of this standout cuvée.

PRODUCTION VOLUME

700

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