



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

CHAMPAGNE DENIS SALOMON

AOP Côteaux Bourguignons
Red

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 La Justice de Salomon Coteaux Champenois Rouge comes from a single parcel located in Verneuil, in the heart of the Marne Valley. This specific lieu-dit, named La Justice, stands out for its optimal exposure on gently sloping hillsides that benefit from the Champagne region's generous sunlight. Set in a hilly environment between river and plateau, the vineyard enjoys a temperate microclimate that promotes slow and balanced ripening of Pinot Meunier grapes. This location ensures steady growth and naturally balanced ripeness. Champagne Denis Salomon cultivates this site with precision to express the full potential of this rare and distinctive plot, perfectly suited for producing a still red wine.

TERROIR

The La Justice parcel rests on predominantly clay-limestone soils, with layers of silt and fine sand on the surface. This composition offers the vines excellent water retention while maintaining good drainage—essential for healthy growth during the vegetative cycle. This living terroir encourages deep rooting and steady nutrition, allowing the Pinot Meunier to develop richness, freshness, and fine tannic structure. The diversity of textures in the soil contributes subtle complexity and elegant tension to the wine. The estate takes great care to maintain the natural balance of this parcel, intervening only when necessary and respecting the unique character of this site.

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.



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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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HARVEST

As with all wines from the estate, La Justice de Salomon is harvested entirely by hand. This manual harvest ensures precise grape selection in the vineyard, collecting only bunches at optimal ripeness. Pinot Meunier for this cuvée is picked at full phenolic maturity to achieve rich concentration, smooth tannins, and vibrant aromatics. Grapes are transported quickly to the winery to preserve freshness and integrity. This meticulous step is essential for initiating high-precision winemaking. The attention given at harvest is directly reflected in the final quality of this rare and expressive still red wine.

WINEMAKING

La Justice de Salomon is crafted from 100% Pinot Meunier, a hallmark variety of the Marne Valley. After careful destemming, fermentation takes place in tank with controlled temperatures to highlight fruit expression and achieve a gentle tannin extraction. Maceration times are adapted to the vintage, preserving a balance between freshness and structure.

AGEING

The wine is then aged for approximately 12 months in 228-liter Burgundy oak barrels, none of which are new, preserving the grape's purity while adding subtle complexity. Barrel aging softens the tannins, refines the texture, and contributes delicate toasty notes that enhance the dark fruit profile. Bottling is carried out without aggressive filtration to retain the wine's finesse and singular identity. This cuvée is produced in extremely limited quantities.

SERVING

Serve between 12 and 14°C

AGEING POTENTIAL

2 to 3 years

TASTING

In the glass, La Justice de Salomon reveals a deep ruby robe with violet highlights. The nose is complex, with intense aromas of black cherry, Morello cherry, and blackberry, lifted by gentle spice and integrated oak. The palate is structured yet supple, with silky tannins and vibrant acidity. The wine displays an elegant, rounded texture with expressive layers of stewed red fruits, orange peel, and white pepper. The finish is long, clean, and lightly mineral, showcasing purity and finesse. A rare still red wine from Champagne, both gourmand and refined, offering a unique tasting experience.

FOOD PAIRINGS

This Coteaux Champenois Rouge pairs beautifully with savory and refined dishes, thanks to its supple tannins and complex aromatic profile. It complements roasted duck breast with cherries or Sichuan pepper, echoing the wine's red fruit and spice notes. It also pairs well with herb-crusted pork tenderloin or poultry stuffed with wild mushrooms. For a vegetarian match, try it with creamy polenta and roasted root vegetables. On the sweet side, it surprises with blueberry tart, red berry clafoutis, or a rich dark chocolate fondant. These pairings highlight the personality and elegance of this rare Champagne red.

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