



CHAMPAGNE DENIS SALOMON

AOP 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

Champagne Denis Salomon Rosé de Meunier Brut originates from parcels located in the heart of the Marne Valley, near the traditional winegrowing villages of Vandières, Verneuil, and Port-à-Binson. These slopes, ideally oriented to capture sunlight throughout the day, benefit from a temperate microclimate that supports steady and harmonious ripening of the grapes. Nestled between riverbanks and surrounding hills, the vines enjoy constant natural ventilation, enhancing vineyard health and aromatic intensity. This diverse landscape lends the Rosé de Meunier remarkable energy, signature freshness, and unique finesse. The natural setting of the valley plays a key role in shaping the balance and aromatic complexity of this rosé Champagne.

TERROIR

The terroir that gives rise to the Rosé de Meunier Brut is composed of clay-limestone soils typical of the Marne Valley, offering both excellent water retention and natural drainage. These soils allow the vines to draw nutrients from deep underground while preserving essential freshness for Pinot Meunier's aromatic expression. The varied soil composition—clay, limestone, and loam—encourages deep root growth and harmonious vine development, fostering bright acidity and balance in the grapes. This living terroir imparts fine structure and subtle minerality to the wine while supporting the grape's natural fruitiness and roundness. It is the foundation for the Champagne's elegance and unique identity.

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

Harvesting for the Rosé de Meunier Brut is done entirely by hand, allowing for a careful selection of grape clusters directly in the vineyard. This meticulous picking ensures that only perfectly ripe, healthy berries are pressed, preserving the freshness and aromatic integrity of the fruit. Manual sorting is essential for this rosé Champagne, as it helps isolate grapes with ideal sugar-acid balance. Once harvested, the grapes are quickly transported to the cellar to prevent oxidation and maintain aromatic purity. This highly controlled process is key to producing a precise, high-quality base wine.

WINEMAKING

Rosé de Meunier Brut is made primarily from Pinot Meunier, the heart and soul of this cuvée. After gentle pressing, alcoholic fermentation takes place in temperature-controlled stainless steel tanks to retain aromatic freshness and fruit purity. A small amount of still red wine, made from briefly macerated Pinot Meunier, is blended in to provide the desired rosé hue and enhance the wine's fruity character. Malolactic fermentation is not systematically carried out, allowing the wine to preserve its natural vivacity and tension.

AGEING

The cuvée is aged on lees for approximately 30 months, during which it develops silky texture, fine bubbles, and deep aromatic complexity. Dosage is finely tuned to balance sweetness and freshness without overpowering the Meunier's character.

SERVING

Serving Temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

In the glass, Rosé de Meunier Brut reveals a bright salmon-pink hue with fine, persistent bubbles. The nose opens with elegant aromas of wild strawberries, fresh raspberries, and cherry, accented by floral hints and delicate brioche notes. As it aerates, deeper notes of red fruit preserves, citrus zest, and rose petals emerge, adding layers to the aromatic profile. The palate is vibrant and fresh on the attack, supported by crisp tension that structures the wine. Mid-palate, the texture is expressive and well-balanced, leading to a saline, persistent finish marked by refined fruit. A gourmet rosé Champagne that is both indulgent and elegant.

FOOD PAIRINGS

Rosé de Meunier Brut pairs beautifully with a wide range of both savory and sweet dishes, thanks to its freshness and rich aromatic expression. As a starter, it complements salmon tartare with fresh herbs, where its vibrancy enhances the fish's delicacy. As a main course, it's a perfect match for grilled prawns with mild chili and citrus, or duck breast with red fruit sauce—where the fruit notes and structure align seamlessly. On the sweet side, it pairs delightfully with a strawberry tart and light cream, raspberry sorbet, or vanilla panna cotta with red fruit coulis. These gourmet pairings highlight the Champagne's versatility and finesse.

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