



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.

VARIETALS

Pinot meunier 70%, Chardonnay 30%

LOCATION

The cuvée Brut Ma Vallée Éclairée comes from plots located in the heart of the Marne Valley, on sun-exposed slopes surrounding the traditional winegrowing villages of Vandières, Verneuil, and Port-à-Binson. These hillside vineyards, ideally oriented to capture maximum sunlight, benefit from a temperate microclimate that encourages steady, even ripening of the grapes. Nestled between the river and the surrounding highlands, the vines enjoy natural airflow and thermal amplitude, both key to developing aromatic complexity. This unique geographical setting gives the cuvée energy, vibrant freshness, and aromatic intensity. The valley's landscape—with its contours and elevations—is an essential part of this Champagne's identity.

TERROIR

The terroir of Brut Ma Vallée Éclairée is composed of typical Marne Valley soils—clay and limestone mixed with deep layers of loam. This combination ensures balanced water retention while promoting natural drainage, ideal for vine health. The clay-limestone base brings finesse, structure, and delicate minerality to the grapes, while the loamy elements add roundness and aromatic softness. This dynamic soil structure allows the classic Champagne varieties—Pinot Meunier, Chardonnay, and Pinot Noir—to express a complete aromatic palette combining freshness, tension, and complexity. The influence of the local geology is present throughout the vinification process, contributing to the distinctive personality of this cuvée.

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

The harvest for Brut Ma Vallée Éclairée is done entirely by hand, allowing careful selection of only perfectly ripe grape bunches. This manual sorting ensures that only healthy grapes are pressed, providing an optimal foundation for high-quality vinification. Each plot is harvested by grape variety, depending on its individual ripeness, to capture the ideal balance between natural acidity and aromatic richness. The grapes are quickly transported to the winery to avoid oxidation and preserve their aromatic integrity. This meticulous harvesting process is key to crafting a Champagne that is both harmonious and expressive, faithfully representing its geographical origin and varietal makeup.

WINEMAKING

Brut Ma Vallée Éclairée is crafted from a balanced blend of the three traditional Champagne grapes: Pinot Meunier, Chardonnay, and Pinot Noir. After gentle pressing, fermentation takes place in temperature-controlled stainless steel tanks to preserve freshness, fruit clarity, and varietal expression. Malolactic fermentation is not systematically carried out, allowing some base wines to retain their natural vivacity.

AGEING

After blending, the wine undergoes secondary fermentation in bottle (méthode champenoise), followed by aging on lees for approximately 30 months. This extended aging enhances structure, complexity, and a fine, persistent mousse. The dosage is carefully adjusted to highlight the wine's balance and the character of its terroir.

SERVING

Serving Temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

On the palate, Brut Ma Vallée Éclairée reveals a brilliant pale gold hue, with delicate, persistent bubbles. The nose opens with refined notes of ripe white fruits, juicy pear, and green apple, complemented by floral hints and a touch of light brioche. As it opens, subtle aromas of candied citrus and toasted bread emerge, supported by a delicate minerality. The palate begins with a lively, fresh attack, driven by vibrant tension and a silky, balanced texture. The mid-palate unfolds with an elegant aromatic palette of fruit, white flowers, and a lingering saline finish. This Champagne achieves perfect harmony between freshness, finesse, and depth, embodying the luminous character of its valley terroir.

FOOD PAIRINGS

Brut Ma Vallée Éclairée lends itself beautifully to refined gourmet pairings, thanks to its freshness, structured elegance, and expressive aromatic range. As a starter, it pairs perfectly with sea bass ceviche with mango and lime, where its tension enhances the freshness of the fish. It also complements roasted sea bream with citrus butter, bringing brightness and balance to the dish. For a main course, it pairs well with creamy asparagus risotto with parmesan or free-range chicken with morel mushrooms. On the sweet side, it works wonderfully with a raspberry and lemon jelly dessert, a fine caramelized apple tart, or a light lemon soufflé. These pairings showcase the Champagne's culinary versatility and elegance.

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