



# 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

Chardonnay 100%

## LOCATION

The grapes for Les Blancs de la Pente come from carefully selected parcels located in the Marne Valley, around the winegrowing villages of Vandières and Port-à-Binson. These hillside vineyards enjoy particularly favorable exposure, oriented to capture sunlight throughout the day and promote optimal ripening of the grapes. Positioned on moderate slopes, the vines benefit from a temperate microclimate combining sunshine, freshness, and natural ventilation. This setting also provides excellent thermal regulation, essential for preserving the acidity and aromatic finesse of Chardonnay. The diversity of exposures and the surrounding environment give this cuvée depth and vibrant aromatic energy, fully expressing its origin.

## TERROIR

The terroir of Les Blancs de la Pente is composed of clay-limestone soils typical of the Marne Valley, offering a perfect balance between water retention and natural drainage. These soils support deep root systems and steady vine nutrition, ensuring even ripening. The Chardonnay—sole grape variety in this cuvée—draws great aromatic finesse, natural tension, and well-defined minerality from this living soil. The terroir also lends structure, allowing for a harmonious blend of freshness, complexity, and elegance. The geological uniqueness of these plots plays a decisive role in shaping the personality of this Blanc de Blancs, which reflects both the strength and subtlety of its 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.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## HARVEST

The grapes for Les Blancs de la Pente are harvested exclusively by hand, allowing precise selection of bunches at optimal ripeness directly in the vineyard. This manual harvest ensures that only the best fruit is brought to the press, preserving the freshness and aromatic precision of the Chardonnay. Each plot is harvested separately based on ripeness, to capture the perfect balance of natural acidity and aromatic richness. Rapid transport to the winery minimizes oxidation and preserves fruit integrity. This essential stage reflects the estate's artisanal focus, where each gesture is aimed at preserving fruit quality and ensuring an expressive, clean base for vinification.

## WINEMAKING

Les Blancs de la Pente is crafted from 100% Chardonnay, with a focus on purity and aromatic precision. After gentle pressing, alcoholic fermentation takes place at low temperatures in temperature-controlled stainless steel tanks to preserve freshness, primary aromas, and fruit clarity. Malolactic fermentation is not systematically carried out, to retain the wine's natural vibrancy and signature tension. A rigorous selection of base wines forms a harmonious blend before the second fermentation in bottle using the traditional Champagne method.

## AGEING

The wine is then aged on lees for around 36 months, which contributes to a fine mousse, elegant texture, and highly expressive aromatic complexity. The dosage is carefully adjusted to enhance freshness and terroir character without masking the purity of the Chardonnay.

## SERVING

Serving Temperature: 10–12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

In the glass, Les Blancs de la Pente reveals a bright pale gold robe with fine, persistent bubbles. The nose opens with delicate aromas of candied lemon, green apple, and white flowers, followed by subtle brioche notes from extended lees aging. The attack on the palate is lively and fresh, driven by saline freshness and a beautiful mineral tension. The mid-palate shows generous volume, balancing finesse and structure with flavors of citrus, juicy pear, and a hint of toasted hazelnut. The finish is long, elegant, and refreshing, marked by precision and refined minerality. An expressive, refined Blanc de Blancs ideal for lovers of elegant Champagnes.

## FOOD PAIRINGS

Les Blancs de la Pente lends itself beautifully to refined food pairings thanks to its freshness, energy, and structured elegance. As a starter, it elevates fresh oysters with a splash of lemon or a scallop tartare with citrus, where its tension highlights delicate marine flavors. For a main course, it pairs perfectly with asparagus risotto and parmesan or roasted poultry with garden herbs, bringing balance and freshness. On the sweet side, it shines with exotic fruit salad, citrus flan, or a lemon-basil sorbet—its lively acidity echoing the brightness of the dish. These gourmet pairings showcase the wine's finesse, aromatic clarity, and culinary versatility.

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