



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne Solemme, Rose de Solemme, AOC Champagne 1er Cru, Effervescent Brut Nature Rosé

AOC Champagne premier cru, Champagne, France

In 2006, Catherine and Olivier Langlais took over the family vineyard of 6 ha spread over 5 different terroirs in the Premier Cru of the Montagne de Reims. Their sensitivity to the natural environment led them to change their vine growing and winemaking techniques to organic and biodynamic methods in 2010. Olivier strongly believe in the power of the soil and since 2013, he became dedicated to do the most he could to revitalize his soil (tea compost, alfalfa granules).

PRESENTATION

The name Solemme is a combination of "sol" for "soleil" or sun, and "emme" for "femme" or woman. First Champagne Rosé of the estate, elaborated by Clément, future generation.

TERROIR

Montagne de Reims : chalky soils on hillsides with colluvium, terroir of Chamery and Villers-Aux-Noeuds.

IN THE VINEYARD

Average 52 years-old.

WINEMAKING

Traditionnal vinification in stainless steel tanks.
No chaptalization, no filtration, no cold-settling, no dosage liqueur.
Maceration of Pinot Meunier, blended with Chardonnay.
Dosage 0 g/l.

AGEING

36 months ageing "sur lattes", disgorged without SO2.

VARIETALS

Chardonnay 90%, Pinot meunier 10%

12,5 % VOL.

SERVING

Serve between 6 and 8°C (42 to 46°F)

AGEING POTENTIAL

Enjoy all year long

TASTING

Delicate bubbles, notes of strawberry, cherry, followed by a fine acidity. Tasty, balanced, fine, the touch of Pinot Meunier macerated brings the structure to the wine.

FOOD PAIRINGS

Ideal for aperitives, cocktails, chocolate desserts, fruits tarts.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

