



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION

## Champagne Solemme, Terre de Solemme, AOC Champagne 1er Cru, Effervescent Brut

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. This champagne is the only non-vintage produced. Certified "HVE" (High Environmental Value), Terre de Solemme benefits from a soft vinification and a controlled dosage.

### TERROIR

Montagne de Reims : chalky soils on hillsides with colluvium.

### IN THE VINEYARD

Average 52 years-old.

### WINEMAKING

Traditionnal vinification in stainless steel tanks.  
No chaptalization, no filtration, no cold-settling.  
Dosage 6 g/l.

### AGEING

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

### VARIETALS

Pinot meunier 50%, Pinot Noir 25%,  
Chardonnay 25%

12,5 % VOL.

### SERVING

Serve between 6 and 8°C (42 to 46°F)

### AGEING POTENTIAL

Enjoy all year long



### Bruno Lafon Selection

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



### TASTING

The presence of Pinot Noir and Chardonnay gives this wine a lot of freshness and finesse. It will charm you with its notes of white fruits and spices. Ideal for cocktails, aperitifs and events, this high quality champagne is very well balanced, pleasant and fine... it reveals the character of the grape varieties.

### FOOD PAIRINGS

To be drunk in aperitif or with fish.

Perfect Match : Back of cod with wild herbs

