



CHAMPAGNE DENIS SALOMON

AOP Champagne
Sparkling Extra 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

Chardonnay 34%, Pinot Noir 33%, Pinot meunier 33%

LOCATION

Champagne Denis Salomon Extra Brut Vitalie draws its identity from carefully selected parcels located in the heart of the Marne Valley, in the historic winegrowing villages of Vandières, Verneuil, and Port-à-Binson. These south and southeast-facing slopes benefit from optimal sunlight throughout the growing season, promoting slow, even grape ripening. The nearby Marne River moderates temperature swings, preserving freshness and aromatic finesse in the grapes. The gently rolling topography ensures natural air circulation, limiting disease pressure. Set within a patchwork of hills and fertile landscapes, this environment shapes the vibrant, taut personality of this Extra Brut cuvée.

TERROIR

The vines for Vitalie grow in typical Marne Valley soils—an intricate blend of soft clay, limestone, and fine silt. This complex geology offers excellent water regulation, essential for balanced vine hydration throughout the season. Clay brings roundness and depth to the fruit, while limestone adds tension and minerality—key elements of this cuvée's aromatic signature. This natural harmony between structure and freshness allows the Champagne grape varieties—mainly Pinot Meunier, along with Chardonnay and Pinot Noir—to express a rich and nuanced aromatic palette. The soil's diversity and finesse directly shape Vitalie's balance and complexity.

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.

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HARVEST

The grapes for Extra Brut Vitalie are harvested exclusively by hand, allowing only perfectly ripe clusters to be selected. This manual sorting ensures the quality and integrity of the fruit upon arrival at the winery—a critical step for precision winemaking. Each grape variety is picked separately, depending on its maturity, to fine-tune the aromatic profile and structure of the base wines. Quick transport from vineyard to press minimizes oxidation or premature degradation. This artisanal approach reflects the estate's commitment to high-quality fruit, forming the foundation for a Champagne that is vibrant, precise, and deeply expressive.

WINEMAKING

Extra Brut Vitalie is crafted from a balanced blend of the three traditional Champagne grape varieties, with a thoughtful focus on aromatic tension. After gentle pressing, alcoholic fermentation is carried out in temperature-controlled stainless steel tanks to preserve fruit purity and freshness. Malolactic fermentation is conducted selectively, depending on the character of each batch, to maintain this Extra Brut's signature liveliness.

AGEING

After blending, bottle fermentation is followed by extended lees aging for 30 to 36 months, which enhances bubble finesse, aromatic complexity, and structural integration. The dosage is finely tuned to showcase the wine's purity and the elegance of its terroir.

SERVING

Serving Temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

In the glass, Extra Brut Vitalie shines with a pale golden hue and silver reflections, animated by a fine, persistent stream of bubbles. The nose reveals an elegant aromatic palette of fresh lemon, green apple, and white flowers, accented by delicate brioche and a hint of saline minerality. On the palate, the attack is crisp and precisely defined, carried by vibrant freshness and deep tension. The mid-palate unveils a refined texture, balancing aromatic finesse with subtle structure. Flavors of citrus, juicy pear, and orange zest linger in a sustained, lively finish with a mineral edge. This Extra Brut Champagne captivates with its clarity, harmony, and poised elegance.

FOOD PAIRINGS

Extra Brut Vitalie lends itself beautifully to refined and delicate food pairings, thanks to its freshness, elegant structure, and aromatic range. As a starter, it pairs perfectly with flat oysters and a squeeze of lemon, where its liveliness enhances the shellfish's iodine purity. It also complements seared scallops with beurre blanc, elevating the creamy marine flavors. For the main course, it shines alongside creamy asparagus risotto with parmesan, balancing the richness of the dish. On the sweet side, it pairs elegantly with a light lemon-basil entremets, yuzu sorbet, or a fine tart of white fruits—each one extending the tasting experience through the wine's tension and freshness. These refined pairings highlight the versatility and grace of this standout cuvée.

PRODUCTION VOLUME

400

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