



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

Pinot meunier 100%

LOCATION

Champagne Denis Salomon is a family-owned estate located in the heart of the Marne Valley, around the village of Vandières. The vines are spread across several well-exposed plots in renowned Marne villages, benefiting from an ideal microclimate between riverbanks and hillsides. This diversity of sites ensures grapes that ripen with balance, offering both freshness and aromatic expression. Pinot Meunier, the region's signature grape variety, thrives in these conditions, delivering vibrant and supple fruit. This geographic diversity enables the estate to craft a Champagne that faithfully reflects the identity of its terroir.

TERROIR

The vineyard is rooted in a mosaic of clay-limestone, loamy, and occasionally sandy soils, depending on the plot. This diversity encourages deep vine rooting and balanced water retention—ideal conditions for Pinot Meunier. Widely used in the Histoire de Famille cuvée, this grape gains expressive fruit, roundness, and freshness from the land. Limestone adds structure and minerality, while clay enhances aromatic richness. The estate carefully preserves the identity of each plot to bring out its full potential, resulting in a well-balanced wine deeply marked by its Marne Valley origins.

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 used for the Histoire de Famille cuvée are harvested entirely by hand. This manual harvest allows for precise sorting in the vineyard, ensuring only perfectly ripe bunches are selected. Each grape variety is picked separately, based on its ripening progress, to preserve the right balance of freshness, fruit, and structure. Grapes are transported quickly to the press to maintain their integrity and aromatic quality. The harvesting team—loyal and experienced year after year—applies particular care at every step. This precision from the start plays a key role in achieving the cuvée's finesse and elegance.

WINEMAKING

The Histoire de Famille cuvée is made exclusively from Pinot Meunier, a flagship grape of the Marne Valley. After careful sorting, the grapes are gently pressed to extract the purest juice. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks to preserve the grape's freshness and aromatic clarity. Malolactic fermentation is carried out to bring suppleness and roundness to the wine. A rigorous selection of base wines is used to create a balanced blend before the traditional bottle fermentation.

AGEING

The wine is then aged on lees for approximately 30 months—well beyond the minimum requirement—resulting in a silky texture, fine bubbles, and greater complexity. The final dosage is precisely measured to enhance the wine without overpowering its fruit purity.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

The wine displays a pale golden robe with silvery highlights, animated by a fine and consistent effervescence. The nose is expressive and elegant, offering ripe white fruit notes—mirabelle plum, pear—alongside floral nuances and subtle brioche. As it opens, hints of dried fruits and light honey emerge. On the palate, the attack is crisp and fresh, followed by a supple, well-structured mid-palate with a creamy, integrated mousse. The finish is clean, persistent, and marked by yellow-fleshed fruit and a pleasant mineral tension. This is a harmonious, precise, and generous Champagne that skillfully balances accessibility with refinement.

FOOD PAIRINGS

Champagne Histoire de Famille pairs beautifully with refined and flavorful dishes, thanks to its balance of freshness, vibrancy, and roundness. It complements citrus-dressed scallop carpaccio, roasted free-range chicken with morel mushrooms, or a warm salad of langoustines, avocado, and grapefruit. Its structure also allows it to accompany desserts such as caramelized pear tarte Tatin, almond financiers, or a white chocolate and red berry entremets. Versatile and elegant, this Champagne transitions effortlessly from aperitif to main course and dessert, offering a refined and gourmet experience.

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