



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 Rosé Saignée de Meunier Brut comes from parcels located exclusively in the Marne Valley, around the villages of Vandières and Verneuil, historic homes of Pinot Meunier. These slopes enjoy an ideal orientation to the south and southeast, which promotes optimal ripening of the grape variety. The proximity of the Marne River helps regulate temperatures, maintaining mild conditions, while the rolling topography ensures good airflow through the vineyards. This strategic location allows Meunier to fully express its generosity, roundness, and characteristic fruitiness. The natural features of these Marne terroirs are essential to the uniqueness and aromatic richness of this saignée cuvée.

TERROIR

The soils, mainly composed of clay and limestone, offer excellent drainage while retaining the moisture necessary for the vines, thus promoting the balance and aromatic richness of the grapes. The south- and southeast-facing slopes enjoy optimal sunshine, allowing for gradual and harmonious ripening of the grape varieties, particularly Pinot Meunier, but also Chardonnay and Pinot Noir. The diversity of the plots and the finesse of the soils give the estate's champagnes a unique personality: elegant, expressive, and deeply rooted in their terroir.

IN THE VINEYARD

At Domaine Denis Salomon, vineyard practices are based on a thoughtful and respectful approach to the land, aimed at preserving vine health and grape quality. The vines are cared for with controlled grass cover and plot-by-plot soil tillage, which help maintain the natural balance of the soil and encourage deep root development. Interventions are carefully considered and limited: each treatment or operation is decided after close observation of the vine, in respect of its growth cycle and the surrounding biodiversity. Pruning is precise, and trellising is done meticulously to optimize sun exposure and cluster ventilation. This approach enables the estate to produce healthy, fully ripe grapes while highlighting the authentic expression of the Champagne terroir in every cuvée.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



CHAMPAGNE DENIS SALOMON

AOP Champagne
Sparkling Brut

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

HARVEST

Each cluster is harvested by hand, allowing only perfectly ripe grapes to be selected and their integrity to be preserved. The estate's teams carefully observe each plot, assessing the sugar and acidity levels and the aromatic richness of the fruit in order to determine the optimal time for harvesting. This meticulous approach ensures that only the most balanced bunches are used, guaranteeing finesse, freshness, and aromatic complexity in the estate's champagnes.

WINEMAKING

Each plot is vinified separately, allowing the specific characteristics of each soil and grape variety to be respected. Pressing is carried out delicately in order to extract only the finest juice, while fermentation takes place in temperature-controlled stainless steel vats or oak barrels, depending on the style sought for each cuvée. The wines aged in wood are stirred regularly to enrich their texture and develop their aromas, while malolactic fermentation is controlled, spontaneous in barrels and not systematic in vats, in order to preserve the freshness and liveliness of the wines. Blending is carried out after careful tasting, with the aim of revealing the aromatic purity, finesse, and elegance characteristic of Denis Salomon champagnes. Finally, each cuvée undergoes prolonged aging on lees, which brings complexity, roundness, and depth before bottling.

AGEING

The Rosé Saignée de Meunier Brut is vinified using a traditional maceration method, with a short skin contact of Pinot Meunier berries to extract color, aroma, and structure. This rare technique in Champagne gives the wine great intensity and a fleshier texture. The wine is then aged on fine lees for about 30 months, during which it develops elegant effervescence, complexity, and a generous mouthfeel. The dosage is finely tuned to preserve freshness and reveal the pure expression of Meunier.

SERVING

Serving Temperature: 10–12°C

TASTING

This appealing salmon-hued rosé opens with a flattering and complex bouquet, combining the fruity freshness of raspberry and cherry with mentholated hints of peppermint, lifted by subtle smoky nuances that add depth and sophistication. On the palate it is aromatic, full-bodied, and powerful, with an elegant structure that envelops the palate and fruit aromas that continue in harmony, supported by a pleasing texture and balanced tension. This cuvée offers an experience that is both expressive and refined, where elegance and intensity combine to entice lovers of fine, complex rosé.

FOOD PAIRINGS

A complete and harmonious Champagne, it delights with its balance of freshness, finesse, and aromatic richness. Its delicate bubbles and liveliness enhance the flavors of a dish without overpowering them, revealing the full depth and subtlety of its aromas. It pairs beautifully with a pork tenderloin with cherries, where the wine's roundness and fruity notes interact with the dish's gentle sweetness and slight acidity, creating a refined and rewarding match that highlights both the food and the Champagne.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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