



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## Champagne Solemme, Plénitude de Solemme, AOC Champagne 1er Cru, Effervescent Extra 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. First vintage in 2018, outstanding year : typical Montagne de Reims taste.

### TERROIR

Montagne de Reims : chalky soils on hillsides with colluvium. Exclusively made from Montagne de Reims 1er Cru.

### IN THE VINEYARD

Average 52 years-old.

### WINEMAKING

Blend depending on the vintage. Traditionnal vinification in stainless steel tanks. No chaptalization, no filtration, no cold-settling, no dosage liqueur. Dosage 5 g/L.

### AGEING

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

### VARIETALS

Pinot meunier, Chardonnay, Pinot Noir

12 % VOL.

### SERVING

Serve between 6 and 8°C (42 to 46°F)

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Beautiful complexity, notes of white fruits and spices, remarkable length. Fine bubbles, the palate is round, fine and fresh with a spicy finish that reminds the nose.

### FOOD PAIRINGS

To be drunk in aperitif or with fish.  
Perfect Match : Back of cod with wild herbs



### Bruno Lafon Selection

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

