



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION

Champagne Solemme, Esprit de Solemme, AOC Champagne 1er Cru, Effervescent Brut Nature

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. Esprit de Solemme is an elegant expression of the Montagne de Reims terroir, without any dosage.

TERROIR

Chalky soil of Villers-aux-Nœuds and the clay-limestone slopes of Chamery.

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 0 g/L.

AGEING

36 months ageing "sur lattes", disgorged without SO2

VARIETALS

Pinot meunier, Chardonnay, Pinot Noir

12 % VOL.

SERVING

Serve between 8 and 10°C (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years



Bruno Lafon Selection

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TASTING

With its bright golden color, this champagne reveals an elegant robe and offers an incessant ballet of fine bubbles. On the nose, the balance is unrestrained with delicate fruity notes underlined by the saline spirit of the wine. On the palate, the perfect harmony continues and stands out with its elegant notes of fresh citrus, white flowers and minerality.

FOOD PAIRINGS

To be drunk with shells, oysters or crab.

Perfect match : Cuttlefish snacked with chorizo



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