



Champagne Solemme, Nature 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. 100% Chardonnay Premier Cru Champagne from the Montagne de Reims West.

TERROIR

1er Cru Montagne de Reims chalky soils on hillsides, with some colluvium.

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.

VARIETAL

Chardonnay 100%

12.5 % VOL.

SFRVING

Serve between 8 and 10°c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Pale and luminous gold color, underlined by a fine and delicate lace of bubbles. On the nose, the intensity and purity of the aromas surprise us and take us by the hand: dried fruits, white fruits and citrus. In the mouth, the attack is frank and mineral. Chiseled and smooth wine, with brioche and mineral nuances.

FOOD PAIRINGS

To be drunk as an aperitif or with raw dishes. Perfect match: Veal Tartar with Summer Truffle









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