



Champagne Solemme, Ambre 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. Ambre de Solemme is a Blanc de Noirs champagne born from a parcel of chalky soil in Villers-aux-Nœuds. Enchanting, straight and surprising, a natural brut with character.

TFRROIR

Parcel of chalky soil in Villers-aux-Nœuds (1er Cru).

IN THE VINEYARD

Average 52 years-old.

WINEMAKING

Traditionnal vinification in stainless steel tanks.

No chaptalization, no filtration, no cold-settling, no dosage liqueur.

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

VARIETAL

Pinot meunier 100%

12 % VOL.

SFRVING

Serve between 10 and 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

Slight amber reflections coming the pink skin of the Pinot Meunier. Freshness and minerality on the nose, delicate notes of cherry blossom. Terroir revelead on the mouth, with linear and saline structure, aromas of red fruits and flowers. A beautiful harmony in the mouth which evolves during the tasting.

FOOD PAIRINGS

To be drunk with poultry or fish.

Perefct match: Fish burger with truffle mayonnaise









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