



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.

VARIETALS

Meunier, Pinot Noir, Chardonnay, Petit meslier, Pinot blanc, Arbane, Pinot gris

LOCATION

Le Clos Barret comes from a parcel located in Port-à-Binson, in the heart of the Marne Valley. This micro-terroir benefits from a temperate climate and well-exposed hillsides, allowing each of the seven grape varieties planted there to reach full maturity under ideal conditions. Surrounded by gently rolling landscapes, the site enjoys natural airflow and optimal sun exposure, which support vine health and aromatic development. As a true single-vineyard cuvée, Le Clos Barret expresses the full identity of its origin, shaped by the richness of its natural surroundings. This specific location lends the wine depth, tension, and character, making it a singular expression within the estate's range.

TERROIR

Le Clos Barret lies on clay-limestone soils typical of the Marne Valley. This structure ensures good water retention while allowing for natural drainage, encouraging deep root development and consistent vine nutrition. This terroir is home to a rare combination of seven Champagne grape varieties: Meunier, Pinot Noir, Chardonnay, along with Arbane, Petit Meslier, Pinot Blanc, and Pinot Gris. Each variety contributes its own nuance—fruit from Meunier, structure from Pinot Noir, freshness from Chardonnay, and aromatic lift from the heritage grapes. This diversity gives the wine great complexity, freshness, and a well-defined mineral backbone.

IN THE VINEYARD

At the Denis Salomon estate, cultivation methods are based on a rational approach that respects the terroir, aiming to preserve the health of the vines and the quality of the grapes. The vines are carefully maintained through controlled grass cover and plot-by-plot plowing, promoting natural soil balance and root development. Interventions are carefully considered and limited: each treatment or operation is decided upon after careful observation of the vines, respecting the vegetative cycle and the surrounding biodiversity. Pruning is rigorous and precise, and the vines are meticulously trained to optimize sun exposure and ventilation of the grapes. This approach allows the estate to produce healthy, perfectly ripe grapes, while enhancing the authentic expression of the Champagne terroir in each cuvée.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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HARVEST

Grapes from Le Clos Barret are harvested entirely by hand, with meticulous sorting carried out directly in the vineyard. Each grape variety is picked separately at optimal maturity to ensure the best balance between freshness, ripeness, and varietal character. Manual harvesting preserves the integrity of the berries, preventing oxidation before pressing. Great care is taken at harvest time, a crucial step in the wine's precision and finesse. Rapid transport to the winery ensures the preservation of aromas and full potential of the fruit. This rigorous selection process is reflected in the elegance and clarity of this rare cuvée.

WINEMAKING

Le Clos Barret is vinified grape by grape with great precision. After gentle pressing, the juices are fermented in 205-liter oak barrels, using traditional artisanal methods that preserve texture and enhance subtle aromas. Malolactic fermentation is deliberately avoided to retain the wine's natural freshness and tension.

AGEING

After blending, the second fermentation takes place in bottle, followed by extended lees aging for nearly 4 years. This resting period refines the mousse and adds remarkable depth. The wine is bottled with zero dosage (0 g/L), allowing the terroir and varietal expression to shine through with purity. The production is extremely limited, with only a few hundred bottles made per vintage.

SERVING

Serving Temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Le Clos Barret shows a pale golden hue with brilliant highlights and a fine, persistent stream of bubbles. The nose opens with aromas of fresh pear, crisp apple, and citrus zest, joined by delicate floral touches. With aeration, more complex notes of brioche, subtle spice, and wet chalk emerge. On the palate, the attack is lively and precise, underpinned by a vibrant mineral tension. The mid-palate reveals a broad, refined texture where the rare grape varieties add depth and aromatic layers. The finish is long, linear, and saline, with outstanding clarity. A distinctive Champagne that combines elegance, energy, and complexity.

FOOD PAIRINGS

Le Clos Barret pairs beautifully with both savory and sweet gourmet dishes, thanks to its freshness, structure, and aromatic depth. On the savory side, it complements smoked salmon blinis with lemon cream, where the wine's tension enhances the salty, smoky flavors. It also pairs perfectly with pan-seared scallops in citrus butter or a chicken supreme with creamy mushroom sauce. On the sweet side, it matches elegantly with a lightly caramelized apple tart, an almond shortbread, or a poached pear with vanilla. These refined, balanced pairings highlight the Champagne's precision and finesse.

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