

# Champagne Solemme

## Esprit 1er Cru

### 2018

#### Tech Specs

Type:	White Sparkling Wine
Ingredients:	50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier
Region/Subregion:	Champagne, Montagne de Reims
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Certifications?	Certified EU Organic

#### A closer look...

Total Production:	585 cases
Vineyard:	Eceuil and Chamery
Soil:	Sand for pinot meunier, clay and limestone (Chardonnay)
Age of Vines:	1980
Farming Methods:	Olivier is passionate about microbiologie, life of soils. He follows biodynamic principles since 2006. Use of compost tisanes in the Spring and no trimming during summer season. His latest project is to re-introduce worms that creates a natural balance.
Fermentation Methods:	Steel fermented, Fleury selected yeasts, aged a minimum of 40 months on the lees without malolactic fermentation.
Winemaker:	Olivier Langlais
Elevage:	40 months on lees, No dosage added, topped with estate must.
Fining/Filtration:	unfined, unfiltered

#### All about this bottle

Esprit is a vintaged Brut Nature, no dosage added. The blend is half of “raisins noirs” as Olivier explained- meaning Pinot noir and Pinot meunier, and half of Chardonnay. Pinot noir are rare in Montagne de Reims since terroir is primarily sand.

A structured and elegant Champagne. Red berries on the nose, very pinot-like style, then Chardonnay chalk and minerality shows up. Mouth is peppery, smooth spices and ripe red fruits. It's recommended to not serve Solemme Champagne(s) too cold.



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