

Champagne Solemme

Esprit 1er Cru

2019

Type:	White Sparkling Wine
Ingredients:	50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier
Region/Subregion:	Champagne, Montagne de Reims, Villers-aux-Núuds, Premier Cru
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Certifications?	Certified EU Organic, Demeter Biodynamic Certified
ABV:	12.5%
Sizes Available:	750ml

A closer look...

Soil:	Sand for pinot meunier, clay and limestone (Chardonnay)
Age of Vines:	1980
Farming Methods:	Olivier is deeply interested in microbiologie, or the study of soil life. Since 2006, he has been committed to biodynamic practices. Compost tisanes in the springtime, and no cutting back in the heat of summer. His most recent endeavor involves reintroducing worms that serve as a natural balance.
Fermentation Methods:	A minimum of 40 months on the lees without malolactic fermentation, using steel fermentation and yeasts selected by Fleury.
Winemaker:	Olivier Langlais
Elevage:	40 months on the lees, unfiltered, and finished with estate must.
Fining/Filtration:	No

All about this bottle

A vintage Brut Nature, Esprit is a structured and elegant Champagne. Built on Chardonnay, it's got enticing chalk and mineral characteristics, while Pinot Meunier and Pinot Noir, a rarity in Montagne de Reims, deliver red-berry aromas, plus red fruit, pepper, and spice notes on the palate. 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.



Champagne Solemine²⁰¹⁹

Esprit 1er Cru

Varietals: 50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier

Region: Champagne

ABV: 0.125

A vintage Brut Nature, Esprit is a structured and elegant Champagne. Built on Chardonnay, it's got enticing chalk and mineral characteristics, while Pinot Meunier and Pinot Noir a rarity in Montagne de Reims deliver red-

T
Edward

