

Champagne Solemme

Terre de Solemme 1er Cru NV

75% base 2017, 25% blend of 2016, 2015 & 2014 (August 2022)

Tech Specs

Type:	White Sparkling Wine
Ingredients:	50% pinot meunier, 25% pinot noir, 25% chardonnay
Region/Subregion:	Champagne, Montagne de Reims
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Certifications?	Certified EU Organic, Demeter Biodynamic Certified

A closer look...

Total Production:	1,250 cases
Vineyard:	La Petit Montagne de Reims 6 villages (Villers aux Núuds (Limestone), Chamery (Clay-limestone), Ville-dommange (sand), Vrigny (clay and limestone), Ecueil (sand) Vallee de l'Ardre)
Soil:	Sand for Meunier, Clay and limestone for Chardonnay and Pinot Noir
Age of Vines:	1960, 1995
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 36 months on the lees without malolactic fermentation.
Winemaker:	Olivier Langlais
Elevage:	minimum of 36 months on lees, bottling (tirage) and disgorgement in waxing moon based on lunar calendar
Fining/Filtration:	unfined, unfiltered

All about this bottle

Terre was the last cuvee of Solemme to receive the organic certification with 2017 base wine release. The only Brut of the line-up with a 6g/L dosage made from estate must. A perfect introduction to Solemme full line-up. Olivier Langlais, owner of Solemme recommends to not serve his Champagne(s) too cold.

Nose is fragrant, a declinaison of apple, pear and white peach. Mouth is harmonious with honeysuckle and delicate spices. The duo of Chardonnay and Pinot noir brings a lot of tension and freshness mid-palate with a saline finish.



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