

# Champagne Solemme

## Ambre 1er Cru

### 2016

<b>Type:</b>	White Sparkling Wine
<b>Ingredients:</b>	Pinot Meunier
<b>Region/Subregion:</b>	Champagne, Montagne de Reims, Villers-aux-Núuds, Premier Cru
<b>Organic?</b>	Yes
<b>Vegan?</b>	Yes
<b>Biodynamic?</b>	Yes
<b>Certifications?</b>	Certified EU Organic
<b>ABV:</b>	12.5%
<b>Sizes Available:</b>	750ml
<b>Total Production:</b>	200 cases
<b>Vineyard:</b>	The vineyard, located in Villers-Aux-Noeuds, contains chalk-calcareous soil and experiences Champagne's oceanic climate with continental influences.
<b>Soil:</b>	sandy soils
<b>Age of Vines:</b>	2/3 from 1970s (massale selection); 1/3 from early 2000s
<b>Farming Methods:</b>	Hand harvested
<b>Fermentation Methods:</b>	Fermentation takes place in stainless steel with selected yeasts and without malolactic conversion.
<b>Winemaker:</b>	Olivier Langlais
<b>Elevage:</b>	72 months on lees, no dosage added. Topped with estate must.
<b>Fining/Filtration:</b>	No

#### All about this bottle

100% Pinot Meunier, the Ambre embodies a distinctive style compared to Marne Valley Meuniers, fresh and lively, yet impressively precise. Old vines and chalky soils give it energetic citrus and spice notes, enhanced by savory depth on the finish. Combination of old vines and chalky soil translates into a very precise champagne, notes of citrus and soft spices. Mid-palate has a subtle energy that leads to a savory finish.

Champagne Solemme is Certified Organic and uses biodynamic farming practices.

