



Sollemme, Nature de Sollemme, Blanc de Blancs, Montagne de Reims, Champagne, France, '2016`

Product code: `5108

VITICULTURE

Nature de Sollemme is a 100% Chardonnay Premier Cru champagne from the western Montagne de Reims. It is an invitation to explore and rediscover the elegance of old vine Chardonnay. The fruit is picked slightly later to ensure optimal ripeness, but the lack of dosage allows the invigorating citrus notes of the varietal to shine.

WINEMAKING

Fermented in stainless steel tanks, ageing on lees until bottling in April. Matured in bottle, on the lees for 36 months.

TASTINGNOTE

Pale, luminous and glorious Blanc de Blancs, aged on the lees for 36 months. Grapes are organically grown and exclusively from Premier Cru Chardonnay from the Montagne de Reims. A fruit and terroir driven Champagne, with the quality of the fruit enhanced by the fine lace of bubbles and its crisp citrus, chalky stone fruit minerality on the finish.

FOOD MATCHING

Perfect with oysters and seafood, or serve as an aperitif.



TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Vegetarian
Vegan
Biodynamic
Organic

Features

ABV: 12%

Closure: Natural cork

Colour: White

Oak Ageing

No oak ageing

Style: Champagne

Case Size: 6 x 75cl

[View online](#) or email orders@alliancewine.com