Solemme, Esprit De Solemme, Montagne de Reims, Champagne, France, 2019

Product code: 5111

VITICULTURE

Esprit de Solemme combines grapes from plots with chalky soil of Villers-aux-Nœuds and clay-limestone slopes of Chamery for an elegant and fine expression of the Solemme house style. Premier cru. Organically grown and biodynamic practices in the vineyards.

WINEMAKING

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

TASTINGNOTE

Those looking for richer fruit notes on their champagne might favour Esprit de Solemme, a classic blend of all three Champagne varietals with riper, long-lasting red berry notes. Combined with the excellent 2019 vintage, this has a beautiful citrus profile, with more exotic notes from the Chardonnay (50%), whilst Pinot Noir and Meunier provide the power and delicacy. More gastronomic in style, and simply delicious.

FOOD MATCHING

Mushroom risotto, poultry and fish!

TECHNICAL DETAILS

Varieties:
Chardonnay 50%
Pinot Noir 30%
Others 20%

Features:
Vegetarian
Vegan
Biodynamic
Organic

ABV:
12%

Closure:
Natural cork

Colour:
White

Oak Ageing
No oak ageing **Style:**
Champagne

Case Size:
6 x 75cl