

Solemme, Esprit De Solemme, Champagne, France, 2019

Producer Profile

Olivier Langlais was born into the world of Champagne but it took him a while to find his place.

He inherited prime land in the Montagne de Reims area but he also inherited his father's position as head of the local cooperative, a small body made up of 5 vigneron, created during the uncertain post-war years. The commercial life was not for him and he felt like a fish out of water, so he gave it up to devote his time to his vines. He took over from his father in 2006 and began the long process of building Solemme: 6 hectares of Premier Cru vines grown organically (certified since 2018) and tended meticulously using very precise biodynamic practices. Keen to get back to nature, Olivier constantly seeks to improve the cultivation techniques to give back to the soil and promote the harmony of the vine with its natural environment.

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.

Tasting Note

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!



Product code: 5111

Technical Details

Varieties:

Chardonnay 50%

Pinot Noir 30%

Pinot Meunier 20%



ABV: 12%

Closure: Natural cork

Colour: White

Style: Champagne

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

