



# Solemme, Plénitude 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

From 6 villages of the Montagne de Reims from organically grown grapes, with some 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

Produced exclusively from organically grown grapes from Premier Cru vineyards in the Montagne de Reims, this is a cuvée with great presence and length. Vinified from equal proportions of Chardonnay and Pinot Meunier, the extra-brut dosage makes for rich aromas, great finesse, ripe white currant and stone fruit notes, and fine bubbles.

## Food Matching

Serve with aged Comte cheese, or pairs equally well with young soft cheese.



Product code: 5110

### Technical Details

#### Varieties:

Chardonnay 50%

Pinot Meunier 50%



**ABV:** 12%

**Closure:** Natural cork

**Colour:** White

**Style:** Champagne

**Case Size:** 6 x 75cl

#### Oak Ageing

No oak ageing

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