



Solemme, Rosé de Solemme, Champagne, France, 2020

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

Brut style champagne, from the terroirs of Chamery and Villers-Aux-Noeuds.

Winemaking

The maceration of Pinot Meunier is followed by precise and controlled vinification, then blended with Chardonnay. Aged on the lees for 24 months.

Tasting Note

This is the first organic Rosé Champagne made at the Domaine; an assemblage of 90% Chardonnay, with 10% Pinot Meunier, from the terroirs of Chamery and Villers-Aux-Noeuds. An elegant rosé, with a low dosage, and dominated by an abundance of red berry fruit.

Food Matching

A perfect aperitif, but sublime with barbequed salmon, venison or pheasant.



Product code: 5112

Technical Details

Varieties:

Chardonnay 90%

Pinot Meunier 10%



ABV: 12%

Closure: Natural cork

Colour: Rose

Style: Champagne

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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