

Solemme, Terre de Solemme, Champagne, France

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

The historical cuvée of the Solemme Champagne house, this is the only non-vintage Brut they produce from their range of Premier cru Montagne de Reims Champagnes.

Winemaking

A blend of 55% Pinot Meunier, 25% Pinot Noir and 20% Chardonnay, Terre de Solemme benefits from a gentle vinification in stainless steel tanks, ageing on lees until bottling for 15 months with a controlled dosage.

Tasting Note

With this cuvee, Olivier's goal was to make a delicate and subtle champagne, with refined toast from the autolysis and an easy apéritif style. Beautifully elegant on the palate, with notes of citrus and white flowers, and a clean, fine finish.

Food Matching

Serve as an apéritif, or with canapes and pre-dinner nibbles.



Product code: 5109

Technical Details

Varieties:

Pinot Meunier 55%

Pinot Noir 25%

Chardonnay 20%



ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Champagne

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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