



Sollemme, Plénitude De Sollemme, Montagne de Reims, Champagne, France, '2019'

Product code: `5110

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.

TASTINGNOTE

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.



TECHNICAL DETAILS

Varieties:

Chardonnay 50%,
Pinot Meunier 50%

Vegetarian
Vegan
Biodynamic
Organic

Features

ABV: 12%

Closure: Natural cork

Colour: White

Oak Ageing

No oak ageing

Style: Champagne

Case Size: 6 x 75cl

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