



# Solemme, Terre de Solemme, Montagne de Reims, Champagne, France, `N/V`

Product code: `5109

## 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.

## TASTINGNOTE

With this cuvée, 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.



## TECHNICAL DETAILS

### Varieties:

Pinot Meunier 55%,  
Pinot Noir 25%,  
Chardonnay 20%

Vegetarian  
Vegan  
Biodynamic  
Organic

### Features

**ABV:** 12.5%

**Closure:** Natural cork

**Colour:** White

### Oak Ageing

No oak ageing

**Style:** Champagne

**Case Size:** 6 x 75cl

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