

Sollemme

CHAMPAGNE



ESPRIT de SOLEMME Brut Nature

Grapes: 50 % Chardonnay, 30% Pinot Noir and 20% Pinot Meunier

Brut Nature (Zéro Dosage)

Premier Cru de la Montagne de Reims

Organic Farming

Esprit de Sollemme is born from a parcel of Villers aux Nœuds on a fully chalky soil for the Pinot Noir and Pinot Meunier and a parcel from Chamery on argilo-calcareous slopes for the Chardonnay.

The wine is not chaptalized, with blocked malo-lactic fermentation to keep the freshness. No filtration and no tartaric acid precipitation.

Disgorgement was carried-out according to moon cycles, without any addition of sugar or sulphur.

We advise you to taste this champagne between 8 and 12 °C

