

Solemme

CHAMPAGNE



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NATURE DE SOLEMME BRUT NATURE

This Champagne is made of a single variety, Chardonnay, grown on vineyards classified Premier Cru located at Villers-aux-Nœuds and Chamery in the western Mountain of Reims area.

Organic culture methods are combine with the use of bio-dynamic preparations, such as organic fertilizer infusion and luzerne, a plant with high content of proteins.

Nature de Solemme Brut Nature is vinified in a simple way, without chaptalisation, filtration, cold settling or dosage. It is aged during 24 months before disgorgement.

To serve between 8 and 12 °C

Gault & Millau
L'expert gourmand

