

Sollemme

CHAMPAGNE



PLENITUDE de SOLEMME Extra Brut

Grapes: 33 % Chardonnay, 33% Pinot Noir and 33% Pinot Meunier

Extra Brut : Dosage (5g/l)

Premier Cru de la Montagne de Reims

Organic Farming

Plénitude de Sollemme is born from different parcels of 1^{er} crus from Montagne de Reims (Villers aux nœuds, Chamery, Villedomange, Vrigny).

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, with little addition of sugar and without sulphur.

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

