

Sollemme

CHAMPAGNE



ROSE de SOLEMME

Brut Nature



Grapes : 7% Pinot Meunier, 93% Chardonnay
Brut Nature (Zero Dosage)
Premier Cru de la montagne de Reims

Rose is from the terroirs of **Chamery** and **Villers-Aux-Noeuds**.

First certified organic Champagne Rosé, vinified by **Clément**, next generation of the winery.

A long maceration of Pinots Meunier is followed by a precise and mastered vinification, then blended with Chardonnay.

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

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