



SOLEMME CHAMPAGNE

BRUT NATURE 1ER CRU « ROSE DE SOLEMME »



Olivier Langlais' 6 ha estate, from which he produces roughly 16,000 bottles, is located in Villers-Aux-Noeuds in "La Petite Montagne de Reims", just few miles south of the city of Reims. The nickname "Petite" is a way to highlight this singular Terroir made of relentlessly steep slopes with a high concentration of chalk hosting therefore some of the best Premier Cru vineyards of Champagne.

Champagne Solemme, given name derives from the first three letters of the French word for sun "Soleil" and the last four letters for woman "femme", was created by Olivier in 2009 with the intention to make delicate wines that are "bright like the sun". Even though his vigneron's family history date back to 1822 in the same village, they were never producing fruits for their own bottling,

Olivier grand father was actually one of the founder of the Cooperative of Villedommange. Between 2001 and 2006 he meticulously, plots after plots, re-acquired the parcels of his ancestors that he immediately converted to organic to become officially certified in 2018.

To complement his organic, and now biodynamic path, Olivier has a hands-off approach in the cellar, of course he does not chaptalize, uses only natural yeasts from his vineyard. No barrel ageing to preserve the purity, no fining or filtration and no addition of SO2. All his cuvées will spend between 36 to 48 months on the lees, are an expression of a single vintage, the malolactic fermentation is not completed and dosage is extra-brut or Brut nature to let the minerality shine.

SOIL TYPE _____

Chalky soils of *Villers-Aux-Noeuds (Meunier)*, Clay and limestone of *Chamery (Chardonnay)*

VARIETAL _____

9% Pinot Meunier (Red wine of maceration), 91% Chardonnay

CULTURE _____

Organic Certified since 2018. No chemicals or phytosanitary products. Natural grass cover. Traditional ploughing of the soil under the row. Biodynamic treatments, in fall & spring, made of composted tea and Luzerne to allow bacteria and fungus to revitalize the soil.

VINIFICATION _____

Hand harvesting in cases. Slow pressing of the Chardonnay in pneumatic press. Maceration of the Pinot Meunier. Fermentation, with native yeasts, in thermo-regulated stainless-steel vats. Malolactic fermentation not completed. Blend of the Chardonnay and Meunier before bottling. No filtration, no fining, no SO2. 36 months sur lattes. 2020 vintage. "Brut Nature" dosage at 0 g/l.

TASTING NOTES _____

First Rosé from the estate produced by Clément, Olivier's son. Crushed raspberry, white flowers, mint and white pepper. Racy and explosive it stays light on its feet with a balanced acidity and a chalky mineral persistence.

Other wine available from the same estate:

*Champagne Brut Nature 1^{er} Cru Blanc de Blancs « Nature de Solemme »
Champagne Extra-Brut 1^{er} Cru «Plénitude de Solemme»*

