



AMBRE de SOLEMME **Brut Nature**



Blanc de Noirs (100% Pinot Meunier)

Brut Nature (Zero Dosage)

Vintage 2015

Premier Cru de la montagne de Reims

Organic Farming

Ambre de Solemme is born from a parcel of Villers aux Nœuds on a fully chalky soil. 70 % of the grapes come from vines of over 50 years old and 30 % are over 20 years old.

Its very unique colour, slightly amber, will surprise all champagne connoisseurs.

Ambre de Solemme beautifully reflects chalky soils on the palate by a linear structure, with a refined and salty length.

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