



ESPRIT de SOLEMME **Brut Nature**



50% Pinot Meunier and 50 % Chardonnay

Brut Nature (Zéro Dosage)

Vintage 2015

Premier Cru de la montagne de Reims

Organic Farming

Ambre de Solumme is born from a parcel of Villers aux Nœuds on a fully chalky soil for the Pinot Meunier and a parcel from Chamery on argilo-calcareous slopes for the Chardonnay.

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