

Sollemme

CHAMPAGNE



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TERRE DE SOLEMME

This Champagne is made of three varieties, Pinot Meunier 60%, Pinot Noir 25% and Chardonnay 15% grown on vineyards Classified Premier Cru in Montagne de Reims area.

Bottling was carried out on April 2014 and disgorgement on January 2017, according to the position of the moon and stars. Dosage of 6g/L makes it a champagne almost extra brut.

Terre de Sollemme Brut is a charming and delicate champagne, revealing aromas of white fruits and spices.

Ideal as a starter, with seafood and delicate dishes.

To serve between 6 and 10 °C

Gault & Millau
L'expert gourmand