



Solessence Nature

BLEND : 50 % Chardonnay • 40 % Meunier • 10% Pinot Noir

HARVEST : 2012 (75CL)

TERROIR : Pierry / Moussy / Epernay / Mardeuil / Dizy / Boursault / Vertus

SOILS : Mostly flinty clay on chalky subsoil

VINIFICATION : Stainless steel tank 80 % • Oak barrels 20 %. Without fining or filtration

RESERVE WINE : 50% (in tanks and oak barrels)

AGING : Crown caps - 5 years (75CL)

DOSAGE : No dosage - Brut Nature

PRODUCTION : 4 000 bottles

PACKING : Case of 6 or 12 bottles

IN A FEW WORDS :

A fine-tuned symphony, the wine is in its natural balance. Ideal pairing with seafood and savory dishes.



Bouteille
75 CL



GAULT & MILLAU 2018 : 17/20

LE POINT SPÉCIAL CHAMPAGNE DÉC 2017 : 17,5/20

GUIDE HACHETTE 2018 : 2 étoiles