

Champagne Solemme



Olivier Langlais comes from a long line of Champagne growers, farming six hectares in the Montagne des Reims, with vines coming from both his mother and father's side. When he took over, he immediately started the conversion to organics. Implementing biodynamic practices, the vineyards will be certified organic in 2018. Clearly, the life under vine has been renewed, as his fields are full of wild herbs and flora. Each step of the winemaking process is timed to the lunar calendar. There is no oak or malolactic fermentations here, intentionally letting the minerality shine.

Esprit de Solemme



1er Cru '16



Established: growers since 1822 / first vintage 2006

Varietal/Blend: 50% Chardonnay / 33% Pinot Noir / 17% Pinot Meunier

Farming Practices: biodynamic

Soil: limestone, clay

Year Vines Were Planted: 1980

Yeast: Fleury

Fermentation: steel

Malolactic: none

Maturation: 36 months on the lees

Sulfur: only added to stop malolactic fermentation, less than 40ppm total.

Dosage: none

Vegan: yes

Alcohol: 12.5%

Filtered: no

Country: France