



SOLERA

PREMIER CRU, EXTRA-BRUT

FROM US...

"This is our generational-wine. With the Solera winemaking process, young and older wines mutually share their features. I immediately liked this idea of transmission and the principle of perpetual rejuvenation. As a result, Solera thrives for a nearly generation!"

... TO YOU

"So many wines within a single wine! It reflects the way in which it was made, a subtle combination of assets: the heat of Mareuil's legendary slopes, the cold of deep chalk, the crispness of the maturing process, the balance of dried, candied and stewed fruit, associated with smooth aromas and minerality."

Miloš Danihelka, L'Fleur Bar in Prague.

LOCATIONS & TERROIRS

Classified First Growth Mareuil.
Chalk and deep clay subsoil.

GRAPE VARIETIES

50% pinot noir + 50% chardonnay.

THE BLEND

Successively blended vintages dating back to 1997 and up until today.

DOSING

Extra-Brut.
6 to 12 months before marketing.

WINEMAKING

In French oak casks/with indigenous yeast.

MATURING OF THE RESERVE WINES

In 75-hl French oak casks.

BOTTLING

18 months, after the last integrated harvest.

PERIOD ON LATHS

36 months.

AVAILABLE

3,800 bottles.