



## Solessence

*The identity of our house in its most universal expression. A champagne for sharing built around the different terroirs of the estate. The expression of our pure and crystalline style in all circumstances.*

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

**HARVEST:** 2021 (75CL) • 2019 (1.5L) • 2018 (3L)

**TERROIRS:** Pierry / Moussy / Epernay / Mardeuil / Dizy / Boursault / Vertus

**SOIL:** Mainly clay, sometimes loaded with flint and limestone.

**SUBSOIL:** Campanian chalk at different depths.

**VINIFICATION:** In stainless steel vats (60%) and oak barrels (40%) for 10 months. No fining or filtration.

**RESERVE WINE:** 50% perpetual reserve (aging in stainless steel tanks and oak barrels)

**AGING:** Crown caps for 2 years for the bottles • Natural corks for 3 years for the magnums and 5 years for the jeroboams.

**DOSAGE:** Extra Brut – 2g/L

**PRODUCTION:** 58290 bottles, 2000 magnums and 120 jeroboams

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## Solescence Nature

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*Extended aging of 3 years in bottle of our Solescence blend. Time has refined the material in order to approach a natural balance, without dosage. We thus find the mineral vibrancy of our terroirs, which sublimates the products of the sea.*

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

**HARVEST:** 2018 (75CL)

**TERROIRS:** Pierry / Moussy / Epernay / Mardeuil / Dizy / Boursault / Vertus

**SOIL:** Mainly clay, sometimes loaded with flint and limestone.

**SUBSOIL:** Campanian chalk at different depths.

**VINIFICATION:** In stainless steel vats (60%) and oak barrels (40%) for 10 months. No fining or filtration.

**RESERVE WINE:** 50% perpetual reserve (aging in stainless steel tanks and oak barrels)

**AGING:** Crown caps for 5 years.

**DOSAGE:** Brut Nature – 0g/L

**PRODUCTION:** 5540 bottles

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[Solescence Rosé >](#)



## Solessence Rosé

*Harmonize the flavors, the brilliance of the Meunier, the pedigree of Pinot Noir, the freshness of Chardonnay, all in the service of taste, that of a Rosé without artifice.*

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

**HARVEST:** 2021 (75CL) • 2019 (1.5L)

**TERROIRS:** Pierry / Moussy / Epernay / Mardeuil / Dizy / Boursault / Vertus

• Maceration of Meunier: La Loge – Moussy.

• Red wine in Pinot Noir: Les Brousses – Pierry 1er Cru

**SOIL:** Mainly clay, sometimes loaded with flint and limestone.

**SUBSOIL:** Campanian chalk at different depths.

**VINIFICATION:** In stainless steel vats (50%) and oak barrels (50%) for 10 months. No fining or filtration.

**RESERVE WINE:** 40% perpetual reserve (stainless steel tanks and oak barrels)

**AGING:** Crown caps for 2 years for the bottles • Natural corks for 3 years for the magnums

**DOSAGE:** Extra Brut – 2g/L

**PRODUCTION:** 11462 bottles and 300 magnums.

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[Quintette >](#)



## Quintette

*5 terroirs selected for a full expression of Chardonnay. A blend of our favorite plots which each bring their own qualities.*

**BLEND:** 100% Chardonnay

**HARVEST:** 2020 (75CL) • 2018 (1.5L)

**TERROIRS:** Vertus 1er Cru • La Justice planted in 1950 / Epernay • Les Frileux planted in 1958 and 1969 / Pierry 1er Cru • Cantuel and Les Chevernets planted in 1986 and 1981 / Mardeuil • Les Basses Ronces planted in 1982 / Dizy 1er Cru • Moque-bottle and Crohaut planted in 1985 and 1987

**SOIL:** Mainly clayey silt loaded with limestone.

**SUBSOIL:** Shallow Campanian chalk

**VINIFICATION:** 100% oak barrels from 350 to 600 liters. No fining or filtration.

**RESERVE WINE:** 20% perpetual reserve in wood casks since 2012.

**AGING:** Crown caps for 3 years for the bottles • Natural corks for 4 years for the magnums

**DOSAGE:** Extra Brut – 2g/L

**PRODUCTION:** 9072 bottles and 400 magnums.

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[Soliste Meunier >](#)



## Soliste Meunier

*All the authenticity of Meunier at the service of a great terroir. A unique massal selection on a soil dominated by chalk which gives us wines that are fruity, precise and saline at the same time.*

**BLEND:** 100% Meunier

**HARVEST:** 2019 (75CL) • 2017 (1.5L)

**TERROIRS:** Pierry 1er Cru • Les Gouttes d'Or planted in 1951, 1953 and 1968.

**SOIL:** Cuisian clay with strong presence of flint and limestone.

**SUBSOIL:** Superficial Campanian chalk at 50 cm depth

**EXPOSITION:** South-East with a 12% slope at the bottom of the hill..

**VINIFICATION:** 100% oak barrels from 350 to 600 liters for 10 months. No fining or filtration.

**AGING:** Natural corks for 4 years for the bottles and 6 years for the magnums.

**DOSAGE:** Extra Brut – 1,5g/L

**PRODUCTION:** 2640 bottles and 50 magnums.

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[Soliste Meunier Rosé >](#)



## Soliste Meunier Rosé

*Perched on a limestone mound, shaped by the wind, this plot sits above the others and looks out over the hills of Champagne in the distance. It is a rosé of flavors and flesh, which once again shows all the complexity of the Meunier grape variety.*

**BLEND:** 100% Meunier

**HARVEST:** 2019 (75CL)

**TERROIR:** Pierry 1er Cru • Les Charmiers planted in 1964 and 1971.

**SOIL:** Orange clay from the Sparnacian loaded with limestone and flint.

**SUBSOIL:** Clay mixed with chalk at depth (1m50).

**EXPOSITION:** East, very exposed to the winds with a slope of 20 to 30% in the middle of the hill.

**VINIFICATION:** Destemming then maceration at low temperature of the berries for 18 hours. Aged in 100% oak barrels of 350 liters for 10 months. No fining or filtration.

**AGING:** Natural corks for 4 years.

**DOSAGE:** Extra Brut – 1,5g/L

**PRODUCTION:** 1624 bottles

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[Soliste Pinot Noir >](#)



## Soliste Pinot Noir

*Rooted in the thickness of a fresh and loving soil, proud plants give us small grapes with crunchy skin, taking advantage of the West winds and the setting sun. A dream spot for fine pinots full of freshness.*

**BLEND:** 100% Pinot Noir

**HARVEST:** 2019 (75CL) • 2017 (1,5L)

**TERROIR:** Pierry 1er Cru • Les Gayères planted in 1974.

**SOIL:** Silty clays loaded with flint and limestone.

**SUBSOIL:** Orange clays of the Ypresian with circulation of fresh underground water. Chalk deeper.

**EXPOSITION:** West. With a slope of 10 to 15%. Middle of the hill.

**VINIFICATION:** 100% oak barrels from 350 to 600 liters for 10 months. No fining or filtration.

**AGING:** Natural corks for 4 years for the bottles and 6 years for the magnums

**DOSAGE:** Extra Brut – 2g/L

**PRODUCTION:** 2100 bottles and 100 magnums.

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## Soliste Chardonnay

*Blending before pressing of 2 adjoining plots located in the heart of the Pierry terroir, at the meeting point between the clays of the Sparnacian and the chalk of the Campanian. A pure sensory expression of the complexity of Chardonnays from the Coteaux Sud d'Épernay, between flesh, tension, volume and freshness.*

**BLEND:** 100% Chardonnay

**HARVEST:** 2019 (75CL) • 2017 (1.5L)

**TERROIR:** Pierry 1er Cru • Les Tartières/Les Porgeons planted in 1990 and 1985.

**SOIL:** Loamy and very loving clays.

**SUBSOIL:** The Chalk is explored by the roots from 70cm.

**EXPOSITION:** Southeast. With a 10 to 15% slope. Middle of the hill.

**VINIFICATION:** 100% oak barrels from 320 to 600 liters for 10 months. No fining or filtration.

**AGING:** Natural corks for 4 years for the bottles and 6 years for the magnums.

**DOSAGE:** Extra Brut – 2g/L

**PRODUCTION:** 2100 bottles and 100 magnums

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[Partition >](#)





## Partition

*Unique composition of 7 wines from the 7 most beautiful plots of the estate, and vinified in oak barrels like 7 musical notes to create a harmonious blend, a Score.*

**BLEND:** 72 % Chardonnay • 14 % Meunier • 14 % Pinot Noir

**HARVEST:** 2018 (75CL) • 2015 (1,5L)

**TERROIRS:** Vertus 1er Cru • La Justice planted in 1950 / Dizy 1er Cru • Moque-bottle planted in 1985 / Epernay • Les Frileux planted in 1959 / Mardeuil • Les Basses Ronces planted in 1982 / Pierry 1er Cru • Les Tartières / Les Porgeons planted in 1990 and 1985 / Pierry 1er Cru • Les Gouttes d'Or planted in 1951 / Pierry 1er Cru • Les Gayères planted in 1974.

**SOIL:** Mainly clay loaded with flint and limestone.

**SUBSOIL:** Campanian chalk at different depth.

**VINIFICATION:** 100% oak barrels from 350 to 600 liters. No fining or filtration.

**AGING:** Natural corks for 5 years for the bottles and 8 years for magnums.

**DOSAGE:** Extra Brut – 1g/L

**PRODUCTION:** 1800 bottles and 150 magnums.

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[Partition – 2ème Lecture >](#)



## Partition – 2ème Lecture

*A second more serene and detailed reading of the Score, closer to its peak..*

**BLEND:** 72 % Chardonnay • 14 % Meunier • 14 % Pinot Noir

**HARVEST:** 2013 (75CL)

**TERROIRS:** Vertus 1er Cru • La Justice planted in 1950 / Dizy 1er Cru • Moque-bottle planted in 1985 / Epernay • Les Frileux planted in 1959 / Mardeuil • Les Basses Ronces planted in 1982 / Pierry 1er Cru • Les Tartières / Les Porgeons planted in 1990 and 1985 / Pierry 1er Cru • Les Gouttes d'Or planted in 1951 / Pierry 1er Cru • Les Gayères planted in 1974.

**SOIL:** Mainly clay loaded with flint and limestone.

**SUBSOIL:** Campanian chalk at different depth.

**VINIFICATION:** 100% oak barrels from 350 to 600 liters. No fining or filtration.

**AGING:** Natural corks for 10 years.

**DOSAGE:** Extra Brut – 2g/L

**PRODUCTION:** 525 bottles

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[Dizy Blanc >](#)



## Dizy Blanc

*One of the estate's 5 most beautiful Chardonnay terroirs, the plot faces west on shallow soil, it produces small golden and concentrated grapes offering a Champagne hillside that is both rich and chiseled.*

**BLEND:** 100% Chardonnay

**HARVEST:** 2021

**TERROIR:** Dizy 1er Cru • Moque Bouteille plantée en 1985

**SOIL:** Soft clays.

**SUBSOIL:** Campanian Chalk at 50cm.

**EXPOSITION:** West. With a 10% slope. Bottom of the hill.

**VINIFICATION:** Direct pressing and selection of the 2nd juices. Fermentation and aging in 300 liters oak barrel for 23 months. Bottled in August 2023 without filtration or fining.

**PRODUCTION:** 400 bottles.

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[Épernay Blanc >](#)



## Épernay Blanc

*One of the estate's 5 most beautiful Chardonnay terroirs, it benefits from a very windy south-east exposure and shallow soil directly rooted in the chalk. The ideal location to obtain grapes of great maturity with preserved freshness.*

**BLEND:** 70% Chardonnay / 30% Petit Meslier

**HARVEST:** 2021

**TERROIR:** Epernay • Les Frileux planted in 2012

**SOIL:** Loamy and very loving clays.

**SUBSOIL:** The Chalk is explored by the roots from 40cm.

**EXPOSITION:** Southeast. With a 15% slope. Bottom of the hill.

**VINIFICATION:** Direct pressing in a small manual press. Fermentation and aging in 220 liters wineglobe for 23 months. Bottled in August 2023 without filtration or fining.

**PRODUCTION:** 293 bottles.

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[Pierry Rouge >](#)



## Pierry Rouge

*An iconic place in our village, Les Gouttes d'Or lies on a complex soil at the bottom of the hill between ocher clay with flint and Campanian chalk. A typical geological complex of Pierry.*

**BLEND:** 100% Pinot Noir

**HARVEST:** 2021

**TERROIR:** Les Gouttes d'Or • Pierry 1er Cru planted in 1972

**SOIL:** Orange clay from the Cuisien with strong presence of flint and limestone

**SUBSOIL:** Superficial Campanian chalk at 50 cm depth.

**EXPOSITION:** South-west with a 10% slope at the bottom of the hill.

**VINIFICATION:** Harvest 15% whole cluster and 85% destemmed. Integral vinification in 500 liter barrels for 2 weeks. Aged in 228 liter oak barrels for 23 months. Bottled in August 2023 without filtration or fining.

**PRODUCTION:** 304 bottles.

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[Ratafia >](#)



## Ratafia

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**BLEND** : Liqueur composed of grape must (end of press of the domain) and pure alcohol of the Marne (94,5% by Vol.) 50% Chardonnay • 40% Meunier • 10% Pinot Noir.

**HARVEST** : 35% 2023 + 65% perpetual reserve wine started in 2010.

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

**SOLS** : Clay-limestone on chalk of the Campanian

**VINIFICATION** : Selection of end of pressing juices. Light fermentation start before mutage with alcohol for a finished product at 18% by Vol. Aging in oak barrels of 600 liters.

**RESIDUAL SUGARS** : 130 g/L

**PRODUCTION** : 900 bottles

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