



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: 2022 (75CL) • 2020 (1.5L) • 2019 (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 – 1,5g/L

PRODUCTION: 73675 bottles, 3305 magnums and 100 jeroboams

[Solessence Nature >](#)



Solessence Nature

Extended aging for 3 years in bottle of our Solessence 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: 2020 (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: Natural cork for 5 years.

DOSAGE: Brut Nature – 0g/L

PRODUCTION: 5500 bottles

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[Solessence 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: Solessence + 10% Meunier with skin-contact + 5% Pinot Noir red wine. Final blend, 45% Chardonnay, 40% Meunier, and 15% Pinot Noir.

HARVEST: 2022 (75CL) • 2020 (1.5L)

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

- Maceration of Meunier : La Loge – Moussy and Les Sourds – Mardeuil
- Red wine in Pinot Noir from previous vintages : 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 4 years for the magnums

DOSAGE: Extra Brut – 1,5g/L

PRODUCTION: 18150 bottles and 400 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: 2021 (75CL) • 2019 (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% solera 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: 9576 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: 2020 (75CL) • 2018 (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 – 2g/L

PRODUCTION: 2200 bottles and 130 magnums.

[< Quintette](#)

[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: 2020 (75CL) • 2018 (1,5L)

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 for the bottles and 6 years for the magnums

DOSAGE: Extra Brut – 1,5g/L

PRODUCTION: 1202 bottles and 24 magnums

[< Soliste Meunier](#)

[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: 2020 (75CL) • 2018 (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 – 1,5g/L

PRODUCTION: 1270 bottles and 120 magnums.

[< Soliste Meunier Rosé](#)

[Soliste Chardonnay >](#)



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'Epernay, between flesh, tension, volume and freshness.

BLEND: 100% Chardonnay

HARVEST: 2020 (75CL) • 2018 (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 – 3g/L

PRODUCTION: 2220 bottles and 110 magnums

[< Soliste Pinot Noir](#)

[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: 2020 (75CL) • 2016 (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 – 2g/L

PRODUCTION: 2300 bottles and 150 magnums.

[< Soliste Chardonnay](#)

[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: 2015 (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 – 1g/L

PRODUCTION: 590 bottles

[< Partition](#)

[Blanc Perpétuel >](#)



Blanc Perpétuel

A harmonious fusion of our two historic origins, Dizy and Épernay Blanc, enriched by the addition of a dedicated plot: Les Faucherets in Vertus. It opens a new era for our Coteaux: more accomplished, more expressive, and above all, vibrant, thanks to the implementation of a perpetual vinification process.

BLEND: 85% Chardonnay / 15% Petit Meslier

HARVEST: 2022-2023

TERROIR: Dizy 1er Cru – Crohaut and Moque-Bouteille, Vertus 1er Cru – Faucherets and Epernay – Les Frileux.

VINIFICATION: Fermentation and aging in oak barrels (300 to 500 liters) and 220-liter Wineglobes. Perpetual blend of several vintages, 2022 and 2023.

PRODUCTION: 960 bottles.

[< Partition – 2ème Lecture](#)

[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: 2022

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. Vinification with low interventions for 2 weeks. Aged in 228 liter new oak barrels for 22 months. Bottled in July 2024 without filtration or fining.

PRODUCTION: 304 bottles.

[< Blanc Perpétuel](#)

[Ratafia >](#)



Ratafia

BLEND : Liqueur composed of grape must (end of press of the domain) and alcohol of the Marne from the estate (70% by Vol.) 50% Chardonnay • 40% Meunier • 10% Pinot Noir.

HARVEST : 35% 2024 + 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 : 1370 bottles

[< Pierry Rouge](#)