



CHAMPAGNE
Demière
à Fleury La Rivière



Soléra 23 Brut Champagne

An exceptional champagne distinguished by its intensity, its aromatic complexity, and its refined power. Uniquely comprised of reserve wine that is “refreshed” annually with 20% new wine from the annual harvest.

Grape: 100% Meunier

Composition: 40% base wine (2016) and 60% reserve wine

Vinification: Oak cask and stainless steel. A non-perpetual reserve wine starting in 1978 in large oak cask, moved to stainless steel vat n°23 in 2004

Tasting Notes: Lively citrus attack with dark and spiced fruits, toasty notes

Food Pairings: Pairs beautifully with foie gras on toast or caramelized pineapple tart.