



CHAMPAGNE
Demière
à Fleury La Rivière



Soléra 23 Blanc de Noir

Champagne from our vat n°23, in which a solera champagne system has been established since 1978! This solera is a non-perpetual reserve of Meunier that allows for the blending of numerous vintages, as every year, if the quality allows, this wine is refreshed by 20% with the new vintage.

"Solera 23" is distinguished by its aromatic complexity and refined power. This cuvée's main flaw is its rarity.

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.

