

JMSÉLÈQUE

CHAMPAGNE



La gamme





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: 2020 (75CL) • 2018 then 2019 (1.5L) • 2017 (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 4 years for the magnums and 5 years for the jeroboams.

DOSAGE: Extra Brut - 2g/L

PRODUCTION: 56203 bottles, 2000 magnums and 100 jeroboams



Bottle
75 CL



Gift Box
1 Blle



Magnum
1,5 L



Jéroboam
3 L



WILLIAM KELLEY - WINE ADVOCATE 2022 : 92+/100

REVUE DES VINS DE FRANCE 2023 : 91/100

JOHN GILMAN 2021 : 92/100

INTERNATIONAL WINE REVIEW : 92/100

BETTANE & DESSEAUVE : 16,5/20

LE POINT - SPÉCIAL CHAMPAGNE 2020 : 16,5/20



Solessence Nature

Extended aging of 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: 2017 (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: 4790 bottles.



Bottle
75 CL



Gift Box
1 Blle



WILLIAM KELLEY - WINE ADVOCATE 2022 : 92/100

REVUE DES VINS DE FRANCE 2023 : 92/100

JOHN GILMAN 2021 : 93/100

INTERNATIONAL WINE REVIEW : 93/100

PHIL JAMESSE - BETTANE & DESSEAUME 2021 : 16/20



Solescence 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: 2020 (75CL) • 2018 then 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 4 years for the magnums

DOSAGE: Extra Brut - 2g/L

PRODUCTION: 8134 bottles and 300 magnums.



Bottle
75 CL



Gift Box
1 Blle



Magnum
1,5 L



WILLIAM KELLEY - WINE ADVOCATE 2022 : 93/100

REVUE DES VINS DE FRANCE 2023 : 90/100

JOHN GILMAN 2021 : 92/100

PHIL JAMESSE - BETTANE & DESSEAUME 2021 : 17,5/20

JAMES SUCKLING 2019 : 94/100



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: 2019 (75CL) • 2017 (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 5 years for the magnums

DOSAGE: Extra Brut - 3g/L

PRODUCTION: 8064 bottles and 300 magnums.



Bottle
75 CL



Gift Box
1 Blle



Magnum
1,5 L



WILLIAM KELLEY - WINE ADVOCATE 2022 : 94/100

PHIL JAMESSE - BETTANE & DESSEAUME 2021 : 17,5/20

JOHN GILMAN 2020 : 92/100

JAMES SUCKLING : 96/100

REVUE DU VIN DE FRANCE 2023 : 92/100



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: 2018 (75CL) • 2016 (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: 2550 bottles and 100 magnums.



Bottle
75 CL



Gift Box
1 Blle



Magnum
1,5 L



PHIL JAMESSE - BETTANE & DESSEAUVÉ 2021 : 18/20

WILLIAM KELLEY - WINE ADVOCATE 2022 : 93/100

INTERNATIONAL WINE REVIEW : 94/100

JOHN GILMAN 2020 : 94/100

REVUE DES VINS DE FRANCE 2022 : 93/100



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: 2018 (75CL)

TERROIRS: 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: 1915 bottles



Bottle
75 CL



JAMES SUCKLING : 94/100

JOHN GILMAN : 93/100



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: 2018 (75CL)

TERROIRS: 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

DOSAGE: Extra Brut - 2g/L

PRODUCTION: 2100 bottles.



Bottle
75 CL



Gift Box
1 Blle



Magnum
1,5 L



WILLIAM KELLEY - WINE ADVOCATE 2022 : 94/100

PHIL JAMESSE - BETTANE & DESSEAUVE 2021 : 18,5/20

REVUE DES VINS DE FRANCE 2022 : 93/100

JOHN GILMAN 2020 : 92+/100



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: 2018 (75CL) • 2016 (1.5L)

TERROIRS: 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 to 200cm.

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 - 2,5g/L

PRODUCTION: 3100 bottles and 100 magnums.



Bottle
75 CL



Gift Box
1 Bille



Magnum
1,5 L



WILLIAM KELLEY - WINE ADVOCATE 2022 : 94/100

REVUE DES VINS DE FRANCE 2023 : 93/100



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: 2017 (75CL) • 2014 (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: 1800 bottles and 100 magnums.



Bottle
75 CL



Gift Box
1 Bille



Magnum
1,5 L



PHIL JAMESSE - BETTANE & DESSEAUVÉ 2021 : 19/20

REVUE DES VINS DE FRANCE 2023 : 94/100

WILLIAM KELLEY - WINE ADVOCATE 2022 : 95/100

JOHN GILMAN : 94/100

LE POINT - SPÉCIAL CHAMPAGNE 2019 : 18,5/20



Partition - 2^{ème} Lecture

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

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

HARVEST: 2012 (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.

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

AGING: Natural corks for 10 years.

DOSAGE: Extra Brut - 1,5g/L

PRODUCTION: 533 bottles.



Bottle
75 CL