

Champagne JM Sélèque Pierry



Solessence Extra Brut NV

Based on the 2019 vintage, complemented by 50% reserve wines, the new release of Sélèque's NV Extra Brut Solessence offers up aromas of sweet orchard fruit, fresh bread, white cherries and spices. Medium to full-bodied, vinous and fleshy, it's vibrant and complete, uniting immediate appeal with the substance and cut to age with grace. This estate simply doesn't miss a beat these days.

92 pts– William Kelley, The Wine Advocate, December 2023

Pouring a straw color with a light copper tinge, the NV Champagne Solessence Extra Brut is based on the 2020 vintage and is composed of 50% Chardonnay, 40% Meunier, and the rest Pinot Noir. Expressive on opening, it's fresh with aromas of fresh rain, dewy pear, tangerine peel, apricot, and fresh flowers. Medium-bodied on the palate, with a delicate mousse, it's a juicy and inviting, lovely entry from Seleque, with classic notes of bread dough and fresh citrus pith all the way through the finish. A very pretty wine, it has a lot of appeal and can be enjoyed over the next several years. Disgorged December 2022. Dosage was 2 grams per liter.

92 pts– Audrey Frick, JebDunnuck.com, November 17, 2023