

fact sheet

tange-gérard

solliage 2013

Solliage is pure 2013 from three plots. A late year, which is increasingly rare in Champagne.

Bottles no's 0001 – 1000:
disgorged June 2017, dosage 6 g/l

Bottles no's 1001 – 1500:
disgorged June 2018, dosage 6 g/l

Bottles no's 1501 – 2000:
disgorged June 2019, dosage 4 g/l

Bottle numbers 2001 – 2500:
disgorged October 2019, dosage 4 g/l

Bottle numbers 2501 – 3000:
disgorged October 2021, dosage 2 g/l



CHAMPAGNE
TANGE-GÉRARD
À SOULIÈRES

The vineyards

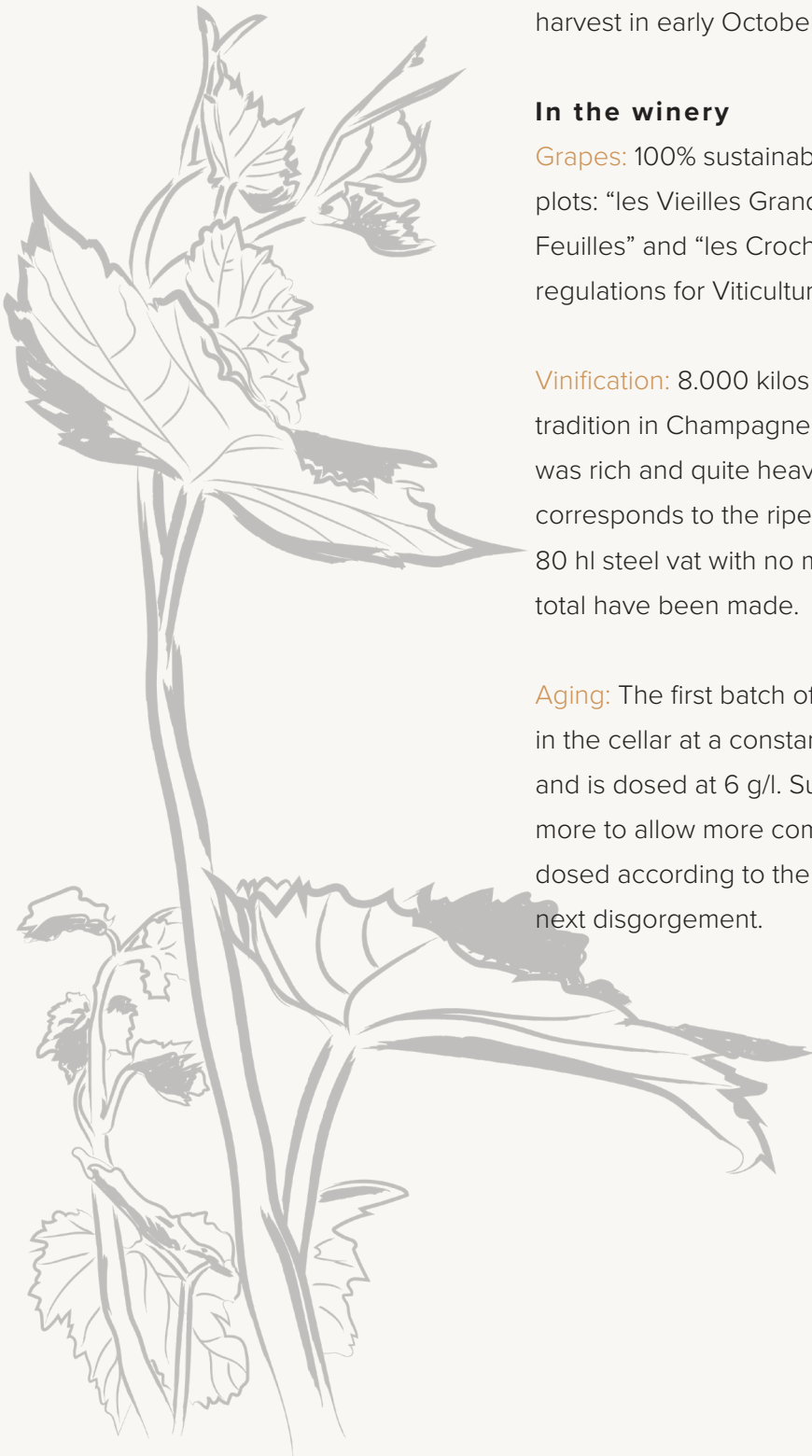
Spring arrived late in Champagne in 2013. In April our vines were three weeks behind their usual stage this time of the year. In July, the flowering took place under hideously cold conditions. Then a sudden change brought warm temperatures for the next two months. In September a bit of rain enabled the grapes to grow bigger. However late buds, late flowers inevitably meant late harvest in early October.

In the winery

Grapes: 100% sustainable Chardonnay grapes from our three plots: “les Vieilles Grand-mères” in Loisy-en-Brie and “les Belles Feuilles” and “les Crochettes” in Soulières. Grown under the regulations for Viticulture Durable in Champagne.

Vinification: 8.000 kilos pressed with stems and skin as is the tradition in Champagne in Coquard horizontal presses. The must was rich and quite heavy with a sugar level of 10,85 % vol., which corresponds to the ripe grapes. The vinification took place in an 80 hl steel vat with no malolactic fermentation. 3.000 bottles in total have been made.

Aging: The first batch of Solliage was aged four years on the lees in the cellar at a constant temperature of 12 degrees Centigrade and is dosed at 6 g/l. Subsequently the next lots will be aged more to allow more complex aromas to develop and will be dosed according to the current development at the time of the next disgorgement.



The fun

Tasting: The mousse is very alive with many fine bubbles. The nose is still very fresh as another reminder of this unique year. The taste is dry with flavours of green fruits and lemon followed by more developed aromas like pear and hazelnut. A certain sweetness, honey, cooked fruits and pastry refer to the exceptionally mature grapes. The long and fresh finish evokes a sense of minerality to finish Solliage nicely off.

Matching: A blanc de blancs champagne like Solliage tastes fine and elegant. Opt for dishes that are subtle in taste like sea food and shellfish or give it a go with white truffles or caviar. Or why not try a glass on its own.

Serving: Solliage is at its best between 10 and 12 degrees Centigrade, preferably in a not too narrow glass that is of some height to allow the champagne to express itself more and to let you enjoy the sight of the train of bubbles fully.

The future

Storing: The wine already has some years of age in the bottle. In the years to come, the acidity of Solliage will diminish to give way to other tasty experiences. In an adequate cellar or wine fridge, you can keep this wine for several years. We expect the champagne to evolve slowly.

Please don't hesitate to stay in touch and ask about the development of the champagne.

Contact us

champagne-tange-gerard@orange.fr



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