

fact sheet

tange-gérard

sollissime 2015

Sollissime is the first *vieilles vignes* champagne of Tange-Gérard, it is made of 100% Chardonnay grapes from 2015, from the Crochettes and Belles Feuilles plots in Soulières, both planted in the sixties.

Bottles no's 0001 – 1000:

disgorged June 2019, dosage 5 g/l

Bottle numbers 1001 – 1500:

disgorged May 2020, dosage 5 g/l

Bottle numbers 1501 – 2000:

Disgorged September 2020, dosage 5 g/l



CHAMPAGNE
TANGE-GÉRARD
À SOULIÈRES

In the vineyards

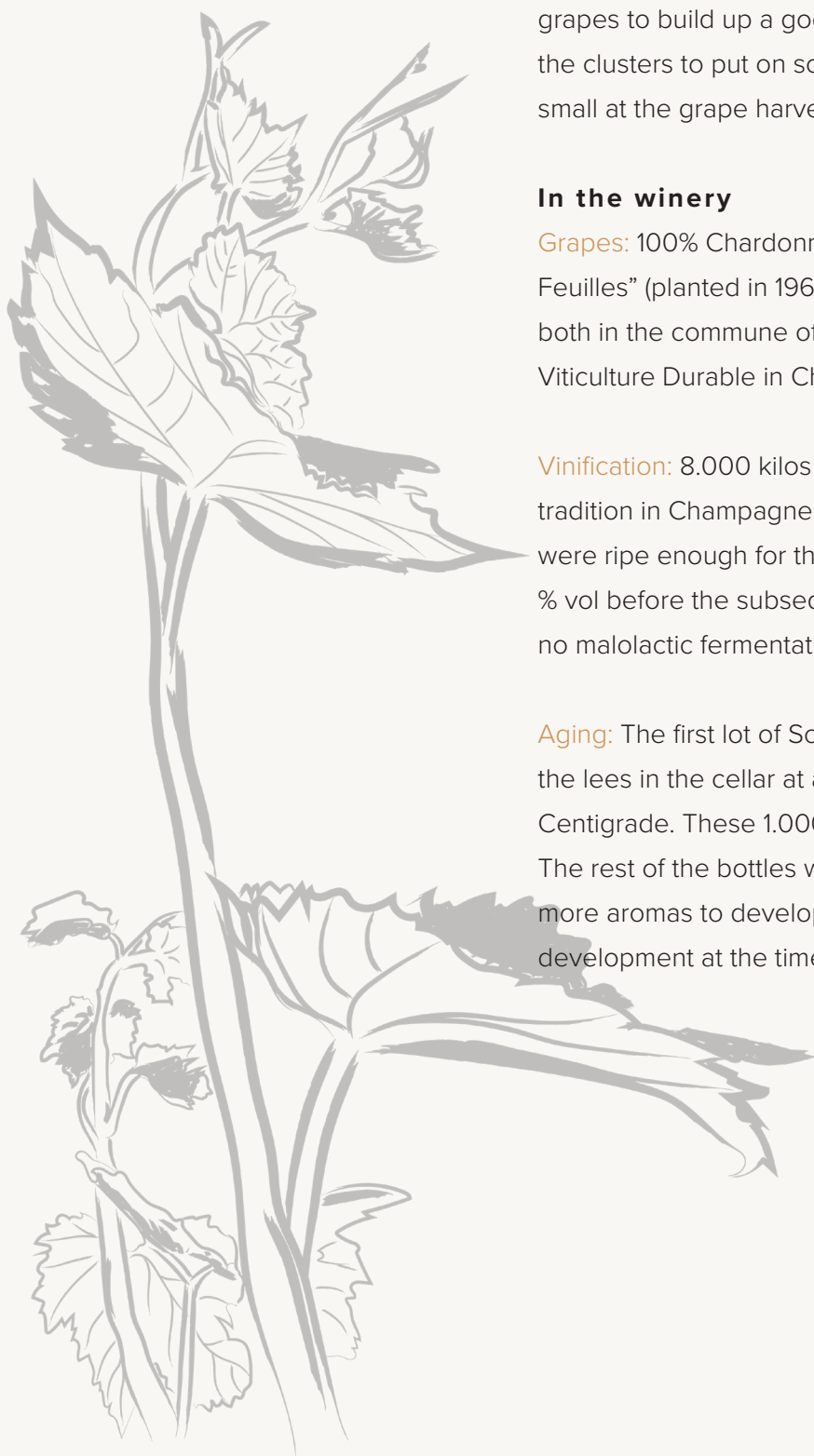
2015 kicked off like many others in Champagne with the first leaves in mid-April. The flowers came two months later at less usual, perfect conditions. Since it got warmer, just warmer, all July, with no rain. This gave the vines serious competition with other plants for access to water and minerals, but it also enabled the grapes to build up a good level of sugar. Rain in August allowed the clusters to put on some weight. However, they would remain small at the grape harvest on September 15th.

In the winery

Grapes: 100% Chardonnay grapes from our two plots “les Belles Feuilles” (planted in 1968) and “les Crochettes” (planted in 1964), both in the commune of 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 a Coquard horizontal press. The grapes were ripe enough for the must to reach an expected level of 10,43 % vol before the subsequent vinification in a steel vat of 80 hl with no malolactic fermentation. In total, 3.300 bottles were made.

Aging: The first lot of Sollissime has been aged four years, three on the lees in the cellar at a temperature of approximately 12 degrees Centigrade. These 1.000 bottles are dosed as an extra-brut at 5 g/l. The rest of the bottles will spend further time on the lees to allow more aromas to develop. They will be dosed according to their development at the time of the corresponding disgorgement.



The fun

Tasting: The mousse is powerful and the many fine bubbles abundant and lasting. The nose is very fresh and charming with flowers, citrus and yellow fruits. In the mouth, a fresh start is succeeded by a more powerful and slightly spicy undertone to be followed by notes of partly cooked and dried fruits partly a classical brioche of yeasty and buttery notes. The finish is long and mineral with a last touch of yeastiness.

Matching: Being both a *vieilles vignes* and a blanc de blancs champagne, Sollissime combines the complexity of mature grapes from old vines with the elegance of Chardonnay. This always works wonders as a good choice for an aperitif. A flight of oysters will rise your senses up to stand on their stems. Other soft beings behind hard shells will partner off likewise. An obvious continuation is to pair with dishes that combine similar elements like for instance Korean or Vietnamese-inspired dishes. However, make sure the ingredients accompany rather than drown the fine taste of the champagne. A nicely matured Comté will always fit this kind of champagne.

Serving: Sollissime is at its best between 10 and 12 degrees Centigrade, preferably in a not too narrow glass that still has height to allow the champagne to express itself more whilst you enjoy the column of lively bubbles working their way to the top where they burst to form a circle of everchanging mousse.

The future

Storing: This champagne already has some years of age in the bottle. In the years to come, the acidity of Sollissime 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 more.

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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