



GRAPE VARIETY

100% MEUNIER du Terroir d'Exception de
Fleury-La-Rivière

VINIFICATION

Champenoise Solera - 100% Meunier from Fleury-la-Rivière

Created in Wood Vat No. 23, in 1978

Transferred to Stainless Steel Vat No. 23 in 1990

*Between 1985 and 1995, refreshed with wines having undergone
malolactic fermentation*

Refreshed by 20% only in qualitative years

Reserve period: 1978 - 2020

Bottled in 2021 – Tirage with capsule

Dosage: Brut (7 g/L)

CELLARING POTENTIAL

Ready to drink now (+ 10 years)

EXPERIMENTAL CREATIONS

OUR CLASSIC CUVÉES ACCOUNT FOR THE VAST MAJORITY OF OUR SALES; A DELIBERATELY LIMITED SHARE IS DEDICATED TO EXPERIMENTAL CREATIONS.

SOLERA 23

Created in 1978 in Wood Vat No. 23, Solera 23 is one of the most confidential and emblematic expressions of the House.

Originally designed as the foundational base of the Demièvre style, it embodies a rare method in Champagne: the Champenoise Solera, a non-perpetual reserve composed exclusively of Meunier.

Each year—only when vintage quality allows—this vat is refreshed by 20% with the wine of the year, adding another layer of depth and aromatic memory.

Now housed in Stainless Steel Vat No. 23, this "anti-vintage" cuvée continues to evolve, retaining the complexity of its past while embracing select wines from 1985 to 1995 that underwent malolactic fermentation, subtly enriching its texture.

This unique process allows Solera 23 to encapsulate decades of aromatic memory in a single wine, marked by refined power and remarkable length.

Fil Rouge

DEPTH

TASTING NOTES

APPEARANCE is deep gold with amber highlights, animated by a discreet yet persistent effervescence, reflecting its extended aging on lees.

NOSE is exceptionally rich, intertwining the zest of candied citrus and ripe tropical fruits (mango, pineapple) with aged notes of dried apple, beeswax, blond tobacco and fine oak.

PALATE is structured and enveloping, expressing orange confit, roasted quince, dried apricot and yellow peach, with a lightly saline finish and a touch of elegant spice.

A wine shaped by time, etched with the memory of Meunier.

PAIRING & MOMENTS

Ideal with bold, structured cuisine or cheeses with character.

A perfect choice for a moment of contemplative tasting, or as a centrepiece in a gastronomic dinner.

Pairs beautifully with roasted duck breast and fermented fig sauce, or warm tarte tatin with aged parmesan shavings.

CHAMPAGNE A&J DEMIÈRE MAISON DE HAUTE VINIFICATION

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