

JM Sélèque Champagne



JMSÉLÈQUE

CHAMPAGNE

We have been looking for a grower Champagne to add to our portfolio for some time, so after much tasting we are excited to introduce the brilliant wines from Jean-Marc Sélèque. On the recommendation of Patrick Piuze, we first visited this family run domaine in late 2019 and we were blown away by what we tasted. Sélèque produces terroir driven wines which are more akin to great white burgundy than generic NV Champagne. Each cuvee perfectly represents the place it is from. This precision is thanks to Jean-Marc's belief that 'to make great wine you need great grapes' a philosophy that the domaine lives by.

The family started producing wines for themselves in the 1960's from their 9 hectares, spread across 7 villages in Côteaux Sud d'Épernay, Vallée de la Marne and Côte de Blancs. Chardonnay (50%) is the predominant grape alongside Pinot Meunier (40%) and as small amount of Pinot Noir (10%). The vines are all mature, with the majority of them planted in the 1960's and 80's. The domaine is based in the village of Pierry which is distinguished terroir for Pinot Meunier. The quality of the Pinot Meunier is one of the hallmarks of their wines which creates a real minerality and tension.

The arrival of Jean-Marc in 2008 at the age of 20 marked a significant change in philosophy at the estate. Having spent some time doing internships in the USA and Australia, Jean-Marc slowly developed his own vision of what he wanted the domaine to become. The approach follows biodynamic principles in the majority of the vineyards, individual parcel vinification and low yields. The new winery, finished in 2015, allows them to use a softer approach with gravity, indigenous yeast and the introduction of large barrels brings the crucial softer micro oxygenation. Dosage is also kept low to retain freshness and let the terroir shine through. Vinification is tailored to the terroir to preserve its unique characteristics and celebrate the quality of the grapes. Jean-Marc and his family are all passionate musicians, and music is an integral part of life at the winery. The 7 villages and terroirs the domaine works with represent the 7 notes of a partition that Jean-Marc plays with to symbolise the identity and complexity of each terroir.

Champagne is often seen as something you have as a celebration or before a meal but it can be so much more. Jean-Marc produces wines of character and precision which will develop and improve with age. It is our belief that we are at the start of an exciting journey and that these cuvees will rank alongside some of the very best to come out of the region. I would strongly advise adding some of these to your collection. Our initial allocation is small, so these will be allocated on a first come first serve basis.





NV Solessence Extra Brut

Magnum £180/3IB, Jeroboam £191.67/1IB

£158.33/6IB

(£35.10/bottle inc vat)

The NV Extra Brut Solessence 7 Villages is bright, focused and full of energy, not to mention a terrific introduction to these Champagnes and Jean-Marc Sélèque's style. The low dosage of 3 grams per liter gives the Solessence real energy and briskness throughout. Bright Chardonnay top notes meld together with the textural richness of the Pinots in a wonderfully complete, expressive Champagne. Hints of dried flowers, sage, mint, red plum and citrus peel add the closing shades of nuance. Disgorged: January, 2019. 91/100 *Vinous* - A.Galloni

Blend	50% Chardonnay, 40% Meunier, 10% Pinot Noir
Harvest	2017 (75CL), 2015 (1,5L), 2014 (3L)
Terroir	Pierry / Moussy / Epernay / Mardeuil / Dizy / Boursault / Vertus
Vinification	Stainless steel tank 70%, oak barrels 30% (without fining or filtration)
Reserve wine	50% (in tanks and oak barrels)
Aging	Crown caps - 2 years (75CL), 4 years (1,5L), 5 years (3L)
Dosage	2,5 g/L - Extra Brut



NV Solessence Brut Nature

£198.33/6IB

(£43.10/bottle inc vat)

Based on the 2013 vintage, supplemented by fully 50% perpetual reserve wines, the NV Extra Brut Solessence Nature was disgorged in October 2018 without dosage. The wine has turned out beautifully, offering up lovely aromas of warm bread, citrus oil, crisp green apple, oyster shell and dried white flowers. Medium to full-bodied, deep and layered, it's elegantly textural, with a concentrated core of fruit, racy acids and an elegant pinpoint mousse. Finer-boned than the 2012-base rendition, this comes warmly recommended. 93/100 WA

Blend	50% Chardonnay, 40% Meunier, 10% Pinot Noir
Harvest	2014
Terroir	Pierry / Moussy / Epernay / Mardeuil / Dizy / Boursault / Vertus
Vinification	Stainless steel tank 80%, oak barrels 20% (without fining or filtration)
Reserve wine	50% (in tanks and oak barrels)
Aging	Crown caps - 5 years
Dosage	No dosage - Brut Nature



NV Solessence Rosé

£190/6IB

(£41.43/bottle inc vat)

Sélèque's NV Extra-Brut Solessence Rosé is very pretty, delivering scents of raspberries, white cherries and apple framed by hints of orange rind and fresh pastry. Medium to full-bodied, with a youthfully pillowy mousse, racy acids and a charming core of fruit, it has turned out nicely and will be even better after a year on cork. It's derived entirely from the 2017 vintage. 92/100 *Wine Advocate* - W.Kelley

Blend	45% Chardonnay, 40% Meunier, 15% Pinot Noir
Harvest	2017
Terroir	Pierry / Moussy / Epernay / Mardeuil / Dizy / Boursault / Vertus · Meunier Infusion : Les Charmiers - Pierry 1er Cru (10% of the blend) · Pinot Noir Coteaux : Les Gayères - Pierry 1er Cru (5% of the blend)
Vinification	Stainless steel tank 70%, oak barrels 30%
Reserve wine	40% (in tanks and oak barrels)
Aging	Crown caps - 2 years
Dosage	2,5 g/L - Extra Brut



NV Quintette Chardonnay 5 Terroirs

£208.33/6IB

(£45.10/bottle inc vat)

A Champagne that balances energy and richness in Chardonnay so well. Lemon oil, white flowers, smoke and strong mineral accents build over time, leading to a finely knit, resonant finish that is incredibly beautiful. Dosage is 2 grams per liter. Disgorged: October, 2019. 94/100 *Vinous* - A.Galloni

Blend	100% Chardonnay
Harvest	2016
Terroir	Vertus 1er Cru, La Justice (planted 1950) Dizy 1er Cru, Moque-bouteille (planted 1985) Epernay, Les Frileux (planted 1959) Mardeuil, Les Basses Ronces (planted 1982) Pierry 1er Cru, Les Tartières / Les Porgeons (planted 1990 and 1985)
Vinification	Stainless steel tank 80%, oak barrels 20% (without fining or filtration)
Reserve wine	50% (in tanks and oak barrels)
Aging	Crown caps - 5 years
Dosage	No dosage - Brut Nature

*All pricing excludes delivery.



2015 Soliste Meunier Pierry 1er Cru Les Gouttes d'or

(limited availability)

£330/61B

(£69.43/bottle inc vat)

Bright and finely cut, the 2015 possesses terrific energy, with that slight sense of savoriness that is so common in this vintage. Low dosage of just 1.5 grams per liter accents the more vibrant side of Meunier. Dried pear, sage, mint and hazelnut nuance open nicely in the glass. This is well done, especially for the year. Disgorged: January, 2020. 93/100 *Vinous* - A.Galloni

Blend	100% Meunier
Harvest	2015
Terroir	Pierry 1er Cru, Les Gouttes d'Or (planted 1951)
Soils	Bottom of the hill, ocher clays with strong presence of flint calcite, on chalk of the Campanian.
Vinification	Oak barrels 100% (without fining or filtration)
Reserve wine	40% (in tanks and oak barrels)
Aging	On cork - 4 years
Dosage	1,5 g/L - Extra Brut

