



J-M SÉLÈQUE

▪ CHAMPAGNE ▪

Year Founded: 1960's

Region: Pierry, Coteaux Sud d'Épernay, Champagne, France

Winemaker: Jean-Marc Sélèque

Known For: Jean-Marc Sélèque (say-lek) is potentially one of the brightest stars for the future of Champagne.

-Biodynamic, Organic-

In 1925, Henri, Jean-Marc's grandfather, arrived from his native Poland and settled in Boursault in the Marne valley on the southern slopes of Epernay. He planted vines in the 1960s in Moussy and Pierry, marketing his first bottles in 1969. His son, Richard, an oenologist by training, modernized winemaking and streamlined the domaine. Then in 2008, his son, Jean-Marc returned to the domaine, fresh off some New World experiences in Napa Valley and Australia, equipped with his own ideas of how to move his family's domaine forward. Since his arrival, Jean-Marc has converted most of his vineyards to bio-dynamic farming and began aging his wines in Burgundy barrel.

Part of the DNA of the Sélèque family over the generations is: the love of music! While Henri preferred singing, Richard excelled at the piano while Jean-Marc, today, never hesitates to pick up his guitar as soon as the vines give him a break.

This common passion is far from being a detail. Beyond the musical nod in the names of the different cuvées (Solessence, Quintette, Soliste or Partition), music is an integral part of the life of the Domaine and the approach to work in the vineyard as well as in the cellar. As Jean-Marc says: "We must know how to grasp the rhythms of nature, adapt to the tempo of the climate, be attentive to the musical variations of the year, master all the instruments within our reach, practice a lot and constantly start over. We must choose a good style, and offer a good score so that the wine is expressed harmoniously."



Champagne Solessence NV

At the heart of the range is Solessence. It is a bit like the treble clef of Sélèque wines: the one with which it all begins, and towards which all leads. Solessence is a faithful representation of all the estate's vineyards, a condensed and balanced expression of the different terroirs and the different grapes. Composed of around 50% Chardonnay, 40% Pinot Meunier and 10% Pinot Noir, and aged partly in vats, partly in barrels (around 30%), it offers an expressive, sensual and playful rendition of the diversity of the Coteaux Sud d'Epernay.

93 Points - Decanter - "A beautiful toasted almond, fresh lemon syrup and floral honey nose flows into a palate where fruit and ageing characters meet in perfect harmony. There's all the follow-through and narrow, brisk energy of the Côte des Blancs here, chalky and tense, yet it melts into deeper notions of nut oil and sourdough bread with a silky, flowing mousse. Perfectly pitched."





Champagne Solessence Rosé NV



The goal is a harmony of flavors from the fruity brightness of the Meunier, the raciness of the Pinot Noir, the freshness of cuvée Solessence. A blend of Solessence Blanc + 10% of maceration of Meunier + 5% of red wine of Pinot Noir. 45% Chardonnay, 40% Meunier and 15% Pinot Noir Villages: Pierry, Moussy, Epernay, Mardeuil, Dizy, Boursault and Vertus for the Solessence Blanc. Soils: Mostly flinty clay on chalky subsoil Vinification: 60% stainless steel vats, 40% oak barrels. No fining or filtration Dosage: 2 g/L - Extra Brut.

91 Points – Wine Enthusiast – “Floral character, rich red fruits and subtle poise between freshness and a crisp texture that comes from the low dosage. The wine has some bottle age and is ready to drink.”