

# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*



*Simon-Selosse*  
Champagne, France

*A fourth-generation winemaker, Philippe Simon crafts his cuvées instinctively in the heart of the Côte des Blancs, in Avize, one of seventeen grand crus in Champagne. The winery in its present state is a beacon of hope for sustainable farming in the Champagne region, but it wasn't always that way. In the late 1800's, Charles Fèvre, the great-grandfather of Philippe, worked his vines and sold the harvest to négociants. His marriage to Angelina helped in the purchase of more vines, but, unfortunately, in 1929, as a result of the world-wide economic crisis, the growers of the region suffered at the hands of the négociants, who quit buying grapes, and, suddenly, the farmers were forced to become winemakers. Thus began the wineries of Marius Selosse and Léon Simon. In 1953, Christian Simon and Odette Selosse were married, and in 1959 the winery's name was changed to Simon-Selosse. Slowly, the winery began to follow the technological advances in the field: a tractor replaced the horse, a mechanized press the manual. Finally, in 1990, Philippe took over the winery after completing oenology school in Beaune. Philippe, too, has done his share of evolving in order to adapt to changes in the wine laws of the region. He, wisely, holds his vines and his clients in the highest esteem, and reliably produces, year after year, wines of superb quality. His vines, planted on slopes of clay and limestone soils, receive a southeastern exposure, creating an ideal environment for healthy Chardonnay vines. Under Philippe, 'la lute raisonnée' is practiced, but he is transitioning toward biodynamics; only organic fertilizers are spread, and the microclimate is maintained by the planting of herbs and grasses among the vines. Natural methods, such as sexual confusion, are used to control the threat of insects, and no fungicides are used. Above all, Philippe adheres to the traditional method of winemaking, and we humbly thank him for keeping it alive.*

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## Sparkling

### "Premières Saveurs"

*Champagne, France  
100% Chardonnay - Extra Brut*



*The vines average between 30-40 years-old and are grown on predominantly calcareous clay soils. The vines are worked organically and all grapes are hand-harvested with manual sorting. First fermentation takes place in stainless steel with natural yeasts, which lasts one month in temperature controlled conditions. After first fermentation, the wine is aged for 1.5 years then given the tirage: per 1 liter of wine, 1 kilogram of sugar, and then spends six months in tank and two years in bottle. Disgorgement occurs 18 months after harvest, depending on demand. Dosage: 8 g/L - Alc: 12.0% - RS: 1.3 g/L  
75% is from the 2011 vintage, with the remainder from the 2009 vintage*

### "Prestige"

*Champagne, France  
100% Chardonnay*



*The vines are more than 50 years-old and grown on clay and limestone soils. The vines are worked organically and all grapes are hand-harvested with manual sorting. First fermentation takes place in stainless steel with natural yeasts, which lasts one month in temperature controlled conditions. After first fermentation, the wine is aged for 2.5 years then given the tirage: per 1 liter of wine, 1 kilogram of sugar, and then spends six months in tank and three years in bottle. Disgorgement occurs 18 months after harvest, depending on demand. Dosage: 8 g/L - Alc: 12.0% - RS: 5.8 g/L  
80% of the blend is from the 2010 vintage and the remainder is from the 2008 vintage.*