

CHAMPAGNE DHONDT-GRELLET 'ROC SOLAIRE' EXTRA BRUT



Chardonnay and Pinot Noir. Generous aromas peach, plum, green apple and bright citrus zest, balanced by delicate layers of white flowers, lychee and pine nuts, with undertones of toasted hazelnut, honey and flinty iodine smoke. Full-bodied and fleshy. Rich yellow fruit and creamy custard flavors balanced by a silky mousse and electric acidity driving into a punchy, intensely saline and stony finish. Pairs perfectly with wild mushroom risotto, roast poultry with herbs, aged cheeses, or fresh sushi and raw shellfish. Organic.

Sourced entirely from the Coteaux du Sézannais, including parcels originally planted by Adrien's grandfather in the 1960s-70s. This terroir—an extension of the Côte des Blancs with distinctive clay and silex soils—yields broader, earlier-ripening wines. Composed primarily of Chardonnay (with a small portion of Pinot Noir) and blended with a perpetual reserve dating back to 1986, it is vinified in barrel with indigenous yeasts and full malolactic fermentation.

Champagne Dhondt-Grellet was established in 1986 in the village of Flavigny, just outside Avize, when Éric Dhondt and Édith Grellet began estate bottling their own wines. The Dhondt family, originally Belgian farmers, had acquired vineyards in the Sézannais in the 1960s, while the Grellet family is rooted in Cuis and Cramant. Starting with just 5 acres, the domaine has since expanded to roughly three times its original size. In 2012, the couple's son Adrien took over winemaking at the age of 22. Today, he works alongside his sister Alice in continuing to shape the domaine's direction, refining its focus on Chardonnay grown across the Côte des Blancs. A defining pillar of the domaine's identity is their perpetual reserve system maintained since the beginning; each year, a portion is drawn for tirage, replenished with the new vintage, and returned to barrels on the lees before moving back to tanks ahead of harvest to ensure continuous barrel use and stylistic continuity. Adrien Dhondt farms according to a non-certified organic and biodynamic philosophy, which he describes as “peasant viticulture,” focused on cultivating living soils and minimizing intervention.

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Tasting Note:

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Chardonnay & Pinot Noir. Aromas peach, plum, green apple, citrus, white flowers, lychee, toasted hazelnut, honey & flinty iodine smoke; full-bodied & fleshy; yellow fruit & creamy custard flavors; silky mousse & electric acidity; punchy, saline & stony finish. Organic.

Shelf Talker:



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