

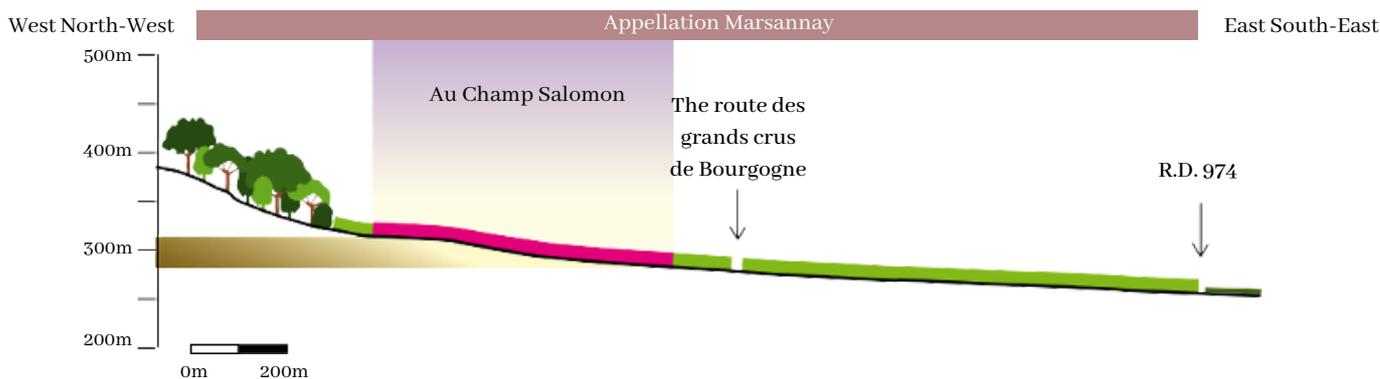
📍 Commune
Couchey

📏 Acreage
7ha 13a 70ca



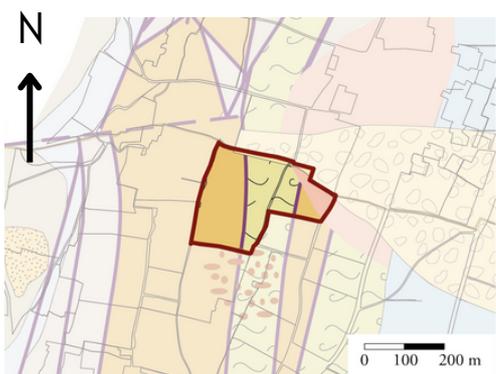
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Landscape



Located in the heart of the hillside vineyards, west of the D 974 road, Au Champ Salomon ranges in altitude from 92 to 1033 feet (283 to 315 metres), with an average altitude of 971 feet (296 metres). The slope is very gentle (2%) at the bottom of the hill, and moderate (8%) at the top, with an average of 4%. Exposure is East South-East.

Soil and subsoil



Several geological units coexist in Au Champ Salomon. The high part in the west of the "climat" and a small area downward in the east are characterized by a limestone subsoil. The **crinoidal Limestone** is at the origin of a reddish-brown soil, rich in stones.

Limited by two faults, the subsoil in the middle part is marly, with the innumerable small oysters called **Ostrea acuminata**, giving calcareous soils rich in silts and clays.

In the North, the deposits of pebbles mixed with clays of the **alluvial fan** are favourable to the vine cultivation.

Background

The generic term «field» is used in association here with a local pronunciation of “sous le mont” (at the bottom of the hill), badly understood and written Salomon.

Wines

White Wine



This *climat* nestles, in the “good belly of the slope”, as Robert Lautel wrote so beautifully. The color of this wine is bright with beautiful green highlights, comes from vines planted in the most marly part of the *climat*. Its aromas combine flowers and white-fleshed fruits. The palate is tender, delicate, and vibrant. This wine will pair wonderfully with Bresse poultry or fine fish.

Serving temperature: 12 °C

Red Wine



The dense color of this wine is beautiful bright ruby. The cherry aromas blossom on the nose, with white pepper notes. The palate is filled with a vibrant viscosity. The fresh tannins emphasise the silky texture with all the generosity of Pinot Noir! This wine openly evokes high quality Pinot Noir. Endowed with great elegance, great minerality, and great persistence, a hint of salinity adds the finishing touch. This wine will pair well with a salmis of guinea fowl served with Lautrec garlic croutons, or with a roast suckling pig served with soy pork jus.

Serving temperature: 15–17 °C

