

INFLUENCE

BY CHAMPAGNE PHILBERT

CHAMPAGNE BRUT

LIQUEUR MADE FROM OAK BARRELS.



Vinification

1/3 of each grape variety: Chardonnay, Pinot Noir and Pinot Meunier. From our HVE vineyards on the Rilly-la-Montagne terroir. Brown limestone soils on colluvial deposits at the bottom of the valley. Vinification in stainless steel vats and oak barrels.

Blocked malolactic fermentation Ageing on lees / in cellar: 36 months

Dosage Brut: 8 g/ liter

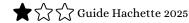
Available formats

Bottle 75 cl

Recommended storage time

3 to 5 years

Awards



A word from the winemaker:

Cuvée Influence is a different proposition from our Brut Maison blend. The liqueur is vinified in oak barrels for 6 months to 1 year. The aroma of our Champagne is modified by the "Influence "Influence" of this liqueur.

TASTING NOTES



golden, lively



expressive, spicy notes with vanilla



Slightly woody, vanilla



