



MONT THIBÉ

BY CHAMPAGNE PHILBERT

100 % CHARDONNAY

Cuvée Mont Thibé is produced on an atypical terroir in our vineyard.
This champagne is both 100% Chardonnay and made from a single parcel from which it takes its name.



Vinification

100% chardonnay
15% reserve wine
From our HVE vineyard on the Rilly-la-Montagne terroir
Plot: Mont Thibé.
Brown limestone soil on chalk.
Plot on hillside; south-facing.
Vinification in stainless steel vats.
Blocked malolactic fermentation.
Ageing on lees / in cellar: 72 months.
Dosage Brut : 5.5 g/ Liter.

Available formats

Bottle 75 cl

Awards

90/100 Gault & Millau 2025

Recommended storage time

3 to 5 years

A word from the winemaker :

The making of this cuvée is mainly based on the terroir. The "Mont Thibé" parcel has atypical exposure and soil characteristics for the Montagne de Reims. The Mont Thibé grapes are vinified separately until bottling. This Blanc de Blancs champagne invites you to discover its uniqueness.

tasting notes



bright, light yellow with lemon and pearly highlights



delicate, white flowers and citrus fruit, light peppery note, hint of lime blossom



well-balanced, rich, fresh on the palate, very tasty, fleshy, impression of juicy, fresh fruit



By Dubois Yannick, director and winemaker of Maison Philbert