



GRAND RÉPERTOIRE

BY CHAMPAGNE PHILBERT

VINTAGE 2018

Grand Répertoire cuvées are the names given to the vintages produced by Maison Philbert. They are blended from the best grapes of the vintage year.



Vinification

40% pinot meunier, 36% chardonnay, 24% pinot noir, of the year 2018.
From our HVE vineyard on the Rilly-la-Montagne terroir.
Clay-limestone soil over deep chalk.
2018 vintage.
Vinification in stainless steel tanks.
Blocked malolactic fermentation.
Ageing on lees / in cellar: 60 months.
Dosage Extra Brut : 1.6 g/ liter.

Available formats

Bottle 75 cl
Magnum bottle 150cl

Recommended storage time

3 years

A word from the winemaker:

For Grand Répertoire champagnes, we select the best grapes and wines of the year to create a top-of-the-range blend.

Cuvées are produced in small quantities and are not vinified every year. As a result, the cuvée blend varies according to the vintage.

tasting notes



or blanc, limpide et clair, fines bulles vivaces



Notes grillées, zeste d'orange, eucalyptus



Attaque vive et puissante, bel équilibre, belle longueur, notes briochées



By Dubois Yannick, director and winemaker of Maison Philbert