



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

★☆☆ Guide Hachette 2025

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" of this liqueur.

TASTING NOTES



golden, lively



expressive, spicy notes with vanilla



Slightly woody, vanilla



By Dubois Yannick, director and winemaker of Maison Philbert