



GRAND RÉPERTOIRE

BY CHAMPAGNE PHILBERT

VINTAGE 2018

The Grand Répertoire cuvée is the name given to the vintage wines produced by Maison Philbert. It is made by blending the best grapes of the vintage year.



Vinification

40% pinot meunier, 36% chardonnay, 24% pinot noir.
From our Montagne de Reims Premier Cru vineyard
Clay-limestone soil over deep chalk.
2018 harvest year
Vinification in stainless steel tanks.
Blocked malolactic fermentation.
Ageing on lees / in cellar: 60 months.
Limited quantity: 3,000 bottles
Dosage Extra Brut : 1.6 g/ liter.

Available formats

Bottle 75 cl

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.

INGREDIENTS
/ NUTRITION



E (100ml):
302kJ / 75kcal

tasting notes



White gold, limpid and clear, fine lively bubbles



Toasted notes, orange zest, eucalyptus



Lively and powerful attack, beautiful balance, beautiful length, brioche notes



Guinea fowl supreme with porcini mushrooms, veal fillet with truffles, mushroom risotto



By Dubois Yannick, director and winemaker of Maison Philbert