



INVITATION DEMI SEC

BY CHAMPAGNE PHILBERT

CHAMPAGNE DEMI SEC

Its blend is representative of the grape varieties grown on our vineyard.
This wine pairs well with both sweet and savory dishes.



Vinification

1/3 of each grape variety : chardonnay, pinot noir et pinot meunier.
20% reserve wine.
From our Montagne de Reims Premier Cru vineyard
Brown limestone soil on clay
Vinification in stainless steel tanks
Malolactic fermentation blocked
Ageing on lees / in cellar: 30 months
Dosage Brut : 24 g / liter

Available formats

Bottle 75 cl

Recommended storage time

3 to 5 years

A word from the winemaker :

The Invitation Demi Sec cuvée is made with the same proportions of each grape variety every year, sourced from our terroir. This cuvée pairs well with both savory and sweet dishes. .

INGREDIENTS
/ NUTRITION



E (100ml):
311kJ / 89kcal

Tasting notes



Yellow or white, dynamic



Citrus, Orange blossom, Grand Marnier



Honey, Lemon



Foie gras, cheeses, desserts



By **Dubois Yannick**, director and winemaker of Maison Philbert