



# INVITATION

BY CHAMPAGNE PHILBERT

## CHAMPAGNE BRUT

This cuvée is Philbert's signature wine.  
Its blend is representative of the grape varieties grown on our vineyard.



### 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 : 6.5 g/ liter

### Available formats

Bottle 75 cl  
Half-bottle 37.5 cl  
Magnum bottle 150 cl  
Jéroboam bottle 300 cl

### Awards

88/100 Gault & Millau 2025



### Recommended storage time

3 to 5 years

#### A word from the winemaker :

Cuvée Invitation is made with the same proportions of each grape variety from our terroir each year. The solera reserve ensures constant aromatic intensity over the years.  
The name Invitation invites you to discover our house.

INGREDIENTS  
/ NUTRITION



E (100ml):  
340kJ / 82kcal

#### Tasting notes



Yellow or white, dynamic



Citrus, Orange blossom, Grand Marnier



Honey, Lemon



Appetizer with savory crackers, crab toast



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