



JAZZ

BY CHAMPAGNE PHILBERT

100 % PINOT NOIR

Produced exclusively in the village of Rilly la Montagne, the production of this cuvée is defined by a careful selection process at every stage of the winemaking process, which gives our Jazz cuvée its distinctive identity.



Vinification

100% pinot noir.
From our Montagne de Reims Premier Cru vineyard
Clay-limestone soil over deep chalk.
Vinification in stainless steel vats.
Blocked malolactic fermentation.
Ageing on lees / in cellar: 72 months.
Limited quantity: 3,000 bottles
Dosage : 0 g/ liter, non dosed.

Available formats

Bottle 75 cl

Awards

88/100 Gault & Millau 2025



Recommended on-call time

3 years

A word from the winemaker :

For this cuvée, we look for the most natural Pinot Noir possible, so that it reveals all its aromas and the terroir from which it comes.

INGREDIENTS
/ NUTRITION



E (100ml):
302kJ / 75kcal

tasting notes



Sandy color with slight orange highlights



Mineral on opening, evokes dried fruit on aeration



Serene, dominated by dried fruit, vigorous finish, omnipresent tension



Lightly roasted beef tenderloin, Italian ham (Parma; San Daniele)



By Dubois Yannick, director and winemaker of Maison Philbert