



MONT THIBÉ

BY CHAMPAGNE PHILBERT

100 % CHARDONNAY

Cuvée Mont Thibé is produced on an atypical terroir in our vineyard.
This champagne is both 100% Chardonnay and made from a single parcel from which it takes its name.



Vinification

100% chardonnay
15% reserve wine
From our Montagne de Reims Premier Cru vineyard
South-facing hillside plot: Mont Thibé
Brown limestone soil on chalk.
Vinification in stainless steel vats.
Blocked malolactic fermentation.
Ageing on lees / in cellar: 42 months.
Dosage Brut : 5.5 g/ Liter.

Available formats

Bottle 75 cl
Magnum bottle 150 cl

Awards

90/100 Gault & Millau 2025



Recommended storage time

3 to 5 years

A word from the winemaker :

The production of this cuvée is mainly based on the terroir. The “Mont Thibé” plot is located on chalky soil, giving its grapes a mineral character. The Mont Thibé grapes are vinified separately until bottling.
This Blanc de Blancs champagne invites you to discover its uniqueness.

INGREDIENTS
/ NUTRITION



E (100ml):
302kJ / 75kcal

tasting notes



Bright, light yellow with lemon and pearly highlights



Delicate, white flowers and citrus fruit, light peppery note, hint of lime blossom



Well-balanced, rich, fresh on the palate, very tasty, fleshy, impression of juicy, fresh fruit



Appetizer, zucchini risotto, oyster platter



By Dubois Yannick, director and winemaker of Maison Philbert