fier ce fît
CHAMPAGNE

Philbert

Mont Thibé Premier Cru Parcellaire

Extra Brut
Chardonnay 100%
Montagne de Reims - Rilly-La-Montagne Premier Cru

Fish Vegetables

Visual analysis

The colour is light and springlike, with subtle green glints. Streams of ultra-fine bubbles bring liveliness and depth.
Overall, the visual impression conveys delicacy, freshness and youthful energy.

Olfactory analysis

From the first sniff, the wine shows radiant youth and striking freshness. Lime, fern and vetiver form a springlike bouquet, delicate and graced with a refined vegetal touch.
Gradually, the aromas shift toward iodine notes reminiscent of seaweed. After ten minutes in the glass, the wine remains impeccably steady, showing no sign of evolution — a clear indicator of strong ageing potential.

Taste analysis

The attack is caressing and immediately elegant, carried by finely precise effervescence. The cuvée then unfolds with an airy, delicate profile. Its light body and silky, flowing texture heighten this sense of harmony.
The dosage is perfectly integrated, fading behind the wine's firm tension, uplifted by subtle menthol hints in counterpoint.

The final

The finish is like lace — light, refined, and lingering for around 8 seconds. It offers a delicate salinity and closes on a refreshing note.

Verdict

Equally at home as an aperitif or alongside the finest seafood dishes, this cuvée enchants with its freshness, elegance and natural sense of harmony.

A rare and refined expression, where delicate mousse and a subtle vegetal nuance come together in a balance that is both distinctive and irresistibly elegant.

Serving and food pairings

Serve in a slender flute at 8 °C, to preserve its freshness and harmony with the effervescence.
Perfect already as an aperitif, it gracefully accompanies moments of lightness and conviviality, preparing the palate for new sensations.
At the table, favour delicacy and finesse: creamy burrata, clams with thyme blossom, linguine alle vongole, a spring vegetable risotto, ricotta-stuffed courgette flowers, scallop sashimi, salmon tartare with dill, an Asian-style oyster omelette, or a Provençal ratatouille…

Dosage: 5 g/l
- 1st fermentation: Inox 100%
- Malolactic: No
- Monocru: Rilly-La-Montagne Premier Cru
- Single Parcel: Mont Thibé
- Harvest: 75% 2022 - 25% Réserve