



Champagne Philbert  
**Grand Répertoire**  
**Millésime 2018**  
**Premier Cru**

Extra Brut

Chardonnay 36% Pinot Noir 24% Meunier 40%

Montagne de Reims - Rilly-La-Montagne Premier Cru

Risotto Pasta White meat Vegetables Mushrooms Parmesan cheese

### Visual analysis

Cuvée Grand Répertoire 2018 displays a luminous golden hue, with abundant effervescence feeding a generous ring of mousse on the surface.

Its presentation stands out for its dynamism, already hinting at a certain maturity in the wine.

### Olfactory analysis

The nose is highly expressive, opening with aromas of white fruits (pear), dried fruits (hazelnut, chestnut) and gingerbread.

With aeration, distinct autumnal nuances appear, such as chanterelle mushrooms, before the expression settles, revealing the balance and vibrant character of this Cuvée.

### Taste analysis

The attack is broad, with the effervescence perfectly integrated into the body of the wine.

Its vinosity quickly takes the lead, supported by precise malic-driven freshness and harmoniously balanced by the dosage.

Mid-palate, the effervescence gently fades, giving way to a fleshier, warmer texture. The creamy mouthfeel evokes the softness and comfort of cashmere.

### The final

The finish is impressively long (nearly 10 seconds of persistence), carried by salivating acidity and a delicate saline touch. It stands out more for its organic character than for pronounced minerality.

### Verdict

Grand Répertoire 2018 is now reaching a stage of harmonious maturity.

From a generous, sun-filled harvest, this Cuvée combines vinosity and warmth while preserving — thanks to its malic acidity — the freshness essential to the Champagne identity.

A great Champagne!

### Serving and food pairings

Serve in a curved flute or wine glass, between 10 and 12 °C.

As an apéritif, it pairs beautifully with aged hard cheeses such as Parmesan, or with fine slices of Prosciutto di Parma or bresaola.

At the table, it complements dishes like Saltimbocca alla Romana, herb-roasted chicken, or pork tenderloin with seasonal vegetables. It also pairs wonderfully with gently spiced dhal, mild vegetable curry, mushroom risotto, or fresh herb pasta.

Dosage: 1,6 g/l

- 1st fermentation: Inox

- Malolactic: No

- Monocru: Rilly-La-Montagne

- Harvest: 100% 2018