fier ce fût
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

Dinner aperitif Risotto Pasta Hams White meat Vegetables Mushrooms Parmesan cheese

Visual analysis

In the glass, Grand Répertoire 2018 reveals a luminous golden hue, with warm undertones that hint at the evolving maturity of the vintage.
The generous, lively effervescence unfolds in an abundance of rising bubbles, forming a dense, persistent ring of mousse at the surface.
An inviting and vibrant visual expression, where the vitality of the bubbles meets the first signs of a vintage gradually coming into its own.

Olfactory analysis

The bouquet opens generously, revealing an expressive and immediately captivating array of aromas. Notes of white-fleshed fruit, particularly pear, intertwine with hazelnut and chestnut, complemented by the warm, spicy nuances of gingerbread.
As the wine opens up, the aromatic profile gains depth, revealing delicate hints of woodland undergrowth and mushrooms, particularly girolles, which lend the bouquet a distinctly autumnal character.
Gradually, the different aromatic elements settle into a beautifully defined expression, retaining their clarity and consistency. A bouquet that is mature yet full of vitality, where ripe fruit, nutty nuances and evocative woodland notes come together in a harmonious and distinctive aromatic profile.

Taste analysis

The opening is broad and generous, with the effervescence immediately melting into the wine's structure, allowing its appealing vinous character to take centre stage. The palate reveals richness and depth, while vibrant freshness, supported by malic acidity, brings energy and maintains a beautifully balanced expression.
As the tasting unfolds, the sensation of the bubbles gradually softens, giving way to a fuller, more fleshy and gently warming texture. The wine develops a particularly refined tactile dimension, where the richness of its structure is complemented by a natural softness.
The velvety, luxurious texture recalls the gentle touch of cashmere, creating a sensation of warmth and softness that envelops the palate without ever feeling heavy.
A captivating expression in which the generosity of the vintage meets a freshness that remains wonderfully present, creating an elegant and dynamic balance.

The final

The finish is remarkably persistent, with lively freshness that stimulates the palate and prolongs the tasting experience. A delicate saline nuance brings additional depth and character.
Rather than pronounced minerality, the finish is defined by refreshing, savoury and enveloping sensations, leaving an impression of natural vitality and inviting another sip.

Verdict

Grand Répertoire 2018 beautifully captures the generosity of a great vintage. Its aromatic richness and cashmere-soft texture define its character, while vibrant freshness keeps the palate lively and beautifully balanced.

A Champagne with a distinctly gastronomic personality, particularly well suited to dishes with delicate textures and rich, comforting flavours, from poultry and tender meats to risottos and aromatic vegetable preparations.

Serving and food pairings

Best served between 10 and 12°C, preferably in a generously shaped Champagne flute or a spacious wine glass, allowing its aromatic richness, vinous character and soft texture to express themselves fully.
As an aperitif, it pairs elegantly with aged Parmigiano Reggiano, Comté or finely sliced artisan cooked ham.
At the table, its generous structure and well-defined freshness make it an excellent companion to refined, flavourful dishes, particularly those inspired by the aromas and flavours of autumn. It pairs beautifully with guinea fowl supreme in a delicate

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mushroom sauce, herb-roasted veal fillet or roast capon with chestnuts, whose soft, comforting flavours complement the wine's richness.
For vegetarian options, pumpkin and rosemary risotto, girolle mushroom risotto or a gently spiced red lentil dahl bring out the autumnal nuances of the bouquet and the beautifully enveloping texture of this Champagne.

Dosage: 1,6 g/l
- 1st fermentation: Inox
- Malolactic: No
- Monocru: Rilly-La-Montagne
- Harvest: 100% 2018