fier ce fît
CHAMPAGNE



Philbert

Invitation
Premier Cru

Brut
Chardonnay 33% Pinot Noir 33% Meunier 33%
Montagne de Reims - Rilly-La-Montagne Premier Cru

Aperitif Oysters Seafood Shellfish Risotto Pasta Fish

Visual analysis
Cuvée Invitation appears in a pale gold hue, animated by fine, rapid bubbles topped with a delicate ring of mousse.
The visual impression is one of youthfulness — lively and sparkling.

Olfactory analysis
The first nose reveals subtle maturity. Yellow and white fruits mingle with citrus, accompanied by notes of fresh baguette and a refined touch of reduction, in a very classic style.
With aeration, the bouquet expands toward more tertiary accents, revealing the contribution of the reserve wines: hazelnut, toasted bread and a delicate smoky nuance add lovely complexity.
The aromatic profile evolves from springlike freshness to summery warmth.

Taste analysis
The attack on the palate is supple and indulgent, immediately followed by vibrant energy. Liveliness and effervescence set the pace of the tasting, while generous fruit brings a pulpy sensation.
The wine's fluidity, the finesse of its bubbles and the controlled softness of its dosage create a silky texture, lifted by a hint of firmness.

The final
The finish shows vivacity and precision, marked by a chalky, slightly astringent touch. It fades delicately, with an airy, fleeting character.

Verdict
An ideal apéritif Champagne — light and sparkling, at once silky and offering aromatic complexity that unfolds with aeration.
A convivial companion to share with family or friends.

Serving and food pairings
Serve in tall, slender flutes at 10 °C to preserve its balance.
It pairs beautifully with simple savoury biscuits or a handful of almonds, and moves gracefully to the table with seafood: fine de claire oysters, grilled red mullet, delicate ceviche, fish carpaccio or crab toasts.

Dosage: 6,5 g/l
- 1st fermentation: Inox
- Malolactic: No
- Monocru: Rilly-La-Montagne
- Harvest: 75% 2023-25% Réserve