



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

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, the most refined white meats make perfect companions: a guinea fowl supreme with ceps, a veal fillet with white truffle and celeriac purée, or a pork fillet glazed with acacia honey and fresh thyme.

Equally exquisite with a capon stuffed with chestnuts and foie gras, or a lacquered quail with citrus and sweet spices.

These pairings enhance the wine's depth and finesse, revealing its most authentic elegance. It also proves surprisingly versatile with a delicately spiced dhal, a gentle vegetable curry, a mushroom risotto or fresh pasta scented with herbs.

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