



SOLO

BY CHAMPAGNE PHILBERT

100 % PINOT MEUNIER

This Cuvée is made from our Pinot Meunier plots in the villages of Villers-Allerand, Rilly-la-Montagne and Ludes. All these parcels come from the 1er Cru hillsides of the Montagne de Reims (Marne). We select the finest Pinot Meunier grapes to make Cuvée Solo.



Vinification

100% pinot meunier.
From our HVE vineyards on the Montagne de Reims terroir.
Brown limestone soil on clay.
Vinification in stainless steel tanks.
Blocked malolactic fermentation.
Ageing on lees / in cellar: 72 months.
Dosage Extra Brut : 4 g/ liter.

Available formats

Bottle 75 cl

Recommended on-call time

3 years

A word from the winemaker:

Maison Philbert is located in a historic Pinot Meunier-growing area. This little-known grape variety is very often used in blends, bringing a lot of roundness to champagnes. You'll discover this grape variety on its own in this Cuvée.

tasting notes



light golden color, beautiful string of bubbles



Notes of red fruit that evolve into a gourmet taste reminiscent of cotton candy



Good volume, roundness, white-fleshed fruit aromas



By Dubois Yannick, director and winemaker of Maison Philbert