



## Philbert Invitation Premier Cru

Brut

Chardonnay 30% Pinot Noir 35% Meunier 35%  
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: 80% 2023-20% Réserve