fier ce fît
CHAMPAGNE



Philbert

Solo
Meunier
Premier Cru

Extra Brut
Meunier 100%
Montagne de Reims - Rilly-La-Montagne Premier Cru

Aperitif Sushi Fish carpaccio Hams Vegetables Parmesan cheese Goat cheese

Visual analysis

The colour of Cuvée Solo is bright and luminous, a radiant pale gold. The effervescence is fine and lively, feeding a delicate thread of mousse at the surface.
Overall, the visual impression conveys freshness and serenity.

Olfactory analysis

Very open from the start, the nose reveals aromas of dried fruits, honey, chestnut and raisin bread over a backdrop of ripe plums.
As it breathes, nuances of macadamia and mushrooms appear, before the profile shifts toward a more mineral register, marked by hints of ash and flint.
A refined bouquet that gradually unveils a singular, captivating personality.

Taste analysis

The attack is lively yet supple, quickly giving way to a fleshy, generous mid-palate.
Gradually, the Cuvée's freshness asserts itself, revealing an unexpected facet of the grape variety. The Champagne gains tension and minerality, moving from the natural roundness of the varietal to a more vertical, structured expression. The texture also evolves — from soft like cotton to the airy lightness of linen.

The final

Long (around 6 seconds of persistence), mouthwatering, finely saline and delicately chalky, the finish subtly reflects the character of its terroir.

Verdict

Millésime 2016*NR
Cuvée Solo is a fresh, taut and mineral Meunier, naturally suited to accompany both the finesse of cured hams and the purity of seafood cuisine.

Beneath a classic appearance, it reveals a surprising identity, offering an original interpretation that moves away from the grape's usual standards to assert a distinctive and authentic style.

Serving and food pairings

To be served in a tulip-shaped glass at a temperature of 10 °C.
As an aperitif, it pairs beautifully with crisp radishes, delicate Parmesan crisps or an ash-ripened cheese.
On the table, it fully expresses its versatility alongside the delicacy of Parma or San Daniele ham, a citrus-dressed white fish carpaccio or a tuna tartare lightly scented with lemon.
For an international touch, it also pairs elegantly with sushi, maki or delicate vegetable dim sum.
An elegant and precise profile, where each pairing enhances the tension and clarity of the Cuvée, in a subtle balance between texture and freshness.

Dosage: 4 g/l
- 1st fermentation: Inox 100%
- Malolactic: No
- Crus: Rilly-La-Montagne - Villers-Allerand - Ludes
Premier Cru
- Harvest: 100% 2016