



Champagne Philbert Solo Premier Cru

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

Aperitif Shellfish Fish carpaccio Hams Vegetables Parmesan 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

Cuvée Solo offers a magnificent expression of Meunier which, beneath its classic appearance, reveals a singular identity — fresh, tense and mineral.

An original interpretation that steps away from the usual style of the grape to assert its own distinctive character.

Serving and food pairings

Serve in a tulip-shaped flute at 10 °C. As an aperitif, try it with crisp black radish, delicate Parmesan crisps or a soft ash-coated cheese.

At the table, it pairs beautifully with finely cured ham, Serve in a tulip-shaped flute at 10 °C. At the table, it reveals its versatility alongside the delicacy of Parma or San Daniele ham, a white fish carpaccio with citrus, lightly seared scampi with Mediterranean herbs, or a tuna tartare with lemon.

For an international twist, try it alongside sushi, makizushi or vegetable dim sum.

Dosage: 4 g/l

- 1st fermentation: Inox 100%

- Malolactic: No

- Crus: Rilly-La-Montagne - Villers-Allerand - Ludes

Premier Cru

- Harvest: 80% 2016 - 20% Réserve