fier ce fît
CHAMPAGNE



Philbert

Jazz
Pinot Noir
Premier Cru

Brut Nature
Pinot Noir 100%
Montagne de Reims - Rilly-La-Montagne Premier Cru

Dinner aperitif Risotto Pasta Hams Fish Meat

Visual analysis

The golden hue, lit with delicate pink glints, evokes the richness of great Champagnes.
The effervescence is fine and graceful yet discreet: bubbles rise slowly, forming a delicate bead of foam on the surface.

Olfactory analysis

An intense first impression opens on aromas of ripe fruits — greengage plum, damson, quince — underpinned by subtle notes of spices and aromatic herbs.
With time, the bouquet deepens and gains complexity, revealing hints of cocoa, cashew, saffron, and sage. As the wine warms, nuances of undergrowth, mushrooms, and almond brittle emerge, evoking the spirit of autumn.
A complex nose, constantly evolving in the glass, eventually reveals a delicate smoky note. Both seductive and vinous, it expresses an elegant and distinctive personality.

Taste analysis

The attack is lively and vibrant; the effervescence quickly subsides, allowing the wine's full body to unfold. Its vinosity is supported by a fresh, precise acidic backbone.
The bubbles remain subtle in the background, enhancing a finely chiselled balance that is both dynamic and expansive, with an elegant texture reminiscent of the lightness of taffeta.

The final

Long and persistent, with an aromatic length of 8–10 seconds, the finish asserts a clear and distinctive character. It reveals complex nuances of cocoa and grapefruit zest.

Verdict

This Cuvée Jazz, authentic and uncompromising, showcases a Pinot Noir of remarkable precision — straight, ample, and structured — soaring towards a finish of resolute character. A refined Champagne crafted to elevate exceptional cuisine. Serve in a wine glass at 10–12 °C to appreciate its full richness.

Serving and food pairings

Serve in a wine glass at 10–12 °C to appreciate its full richness.
At the table, it pairs beautifully with refined international dishes: tuna or veal carpaccio, beef tartare, roasted lamb fillet, grilled sea bass or cod, smoked salmon, Iberian ham, roast duck or pigeon, as well as truffle-accented or mushroom-based preparations.

Dosage: 0 g/l
- 1st fermentation: Inox 100%
- Malolactic: No
- Crus: Rilly-La-Montagne Premier Cru
- Harvest: 90% 2019 - 10% Réserve