

Sabrina and Tony founded Champagne Saint-Philibert as a tribute to their native village of Festigny, in the heart of the Marne Valley. Guided by a deep respect for nature and a living ethics, they are building a purpose-driven Champagne house, attentive to time, to terroir and to People. Their CSR manifesto, a pioneering initiative in Champagne, shapes every gesture from vineyard to cellar, in a spirit of harmony and transmission. Their champagnes tell stories of places, seasons, and encounters. Each wine reveals a parcel, an emotion, a promise.



LES ROSES DE SAINT PHILIBERT

VILLAGE VENTEUIL

WINEMAKING AND BLENDING

Blending	3 grape varieties - 70% Pinot Noir, 20% Meunier, 10% Chardonnay
Number of crus	Mono cru from Venteuil
Grape origin	Plots : La Clincarde, Le Rosier, La Garenne, Les Rougelots, Les Tufiers
Terroir	Vallée de la Marne "Rive Droite"
Soil typicity	Clay, Limestone, Marl, Sand
Harvest year	2022
Winemaking	50% in stainless steel tanks - 50% aged 8 months in oak
Dosage	Extra-Brut - 0,5g/L
Bottling	July 18, 2023
Number of bottles	1095 bottles



"THIS WINE IS VENTEUIL IN THE LIGHT OF 2022. VERY LITTLE SURFACE, ONE PRESS, ONE SHOT: WE WAIT ALL DAY FOR THE GRAPES TO BE PICKED, THEN BLEND THE THREE VARIETIES ALL AT ONCE. IT'S A RISK, BUT THAT'S EXACTLY WHAT GIVES THIS CUVÉE ITS TRUTH. NOTHING IS CORRECTED, WE SIMPLY REVEAL THE TERROIR, JUST AS IT EXPRESSED ITSELF THAT YEAR." TONY GAUDINAT



TASTING NOTES

 **APPEARANCE** A pale, luminous robe, animated by fine bubbles.



NOSE

Top note: The first nose suggests marine freshness and citrus zest, in a saline, hespéridé register, both tonic and airy.

Heart note: The aromatic profile gains depth with notes of apricot, soft white bread, and a subtle hint of spice. A gentle roundness emerges, balancing indulgence and tension.

Base note: The nose lingers on delicate buttery nuances, reminiscent of warm puff pastry.



PALATE

The palate reveals a creamy effervescence and well-integrated zesty freshness. The texture is both buttery and lively, leading to a saline, clean and balanced finish.

FOOD PAIRINGS

With its creamy texture and well-balanced freshness, this cuvée pairs beautifully with dishes featuring soft textures and generous sauces:

Bresse chicken with morels.

White fish in a creamy sauce.

Seared salmon with lobster bisque.

SERVING SUGGESTION

Serve at 10–12°C in a generously shaped glass, such as the "No. 4 soufflé bouche" from the A. Lallement Signature Collection by Lehmann.

DRINKING WINDOW Long - 5 to 10 years



Windflower rose

This cuvée echoes the "Windflower" rose, a rare English variety with a delicate fragrance of fresh apple, citrus zest, and a hint of anise that evokes a sea breeze. Its floral lightness, saline freshness, and subtle roundness reflect the refined balance of this bright, precise wine.