

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 BASLIEUX 5/5 CHÂTILLON

WINEMAKING AND BLENDING

Blending	100% Meunier
Number of crus	Mono cru from Baslieux sous Châtillon
Grape origin	Plots : Le Plafond, Sur le Grand Marais, Le Clos Paillet
Terroir	Vallée du Belval
Soil typicity	Clay, Limestone, Marl, Sand
Harvest year	2022
Winemaking	50% in stainless steel tanks - 50% aged 8 months in oak
Dosage	Zero dosage - 0g/L
Bottling	July 18, 2023
Number of bottles	1095 bottles



"THIS CUVÉE IS THE PURE EXPRESSION OF BASLIEUX. A MEUNIER WITHOUT ARTIFICE, BORN FROM OUR FINEST PLOTS, VINIFIED IN BOTH STAINLESS STEEL AND OAK TO REVEAL ITS FULL DEPTH. I FIND THE WARM FRESH-BAKED BREAD, THE FRESHNESS OF PLUM, AND THAT SALTY BREATH THAT SPEAKS OF THE SOIL. IT'S A WINE FOR SPONTANEOUS MOMENTS, VIBRANT AND FULL OF TENSION, JUST THE WAY WE LIKE IT."
 TONY GAUDINAT



TASTING NOTES



APPEARANCE

The robe reveals a deep golden hue with a hint of rosé, laced with subtle silver reflections.



NOSE

Top note: From the first nose, a warm and distinctive impression emerges, fresh bread and a gentle spiced broth. An unexpected and almost gourmand opening.

Heart note: Gradually, the aromas unfold into fruity and saline nuances: young plum and a saline breeze, striking a delicate balance between softness and tension.

Base note: The finish reveals a rich fruit structure, where juicy peach, ripe apricot and yellow plum meld gracefully.



PALATE

The palate opens with a creamy, gourmand texture. Its rounded balance, saline structure and citrus-driven finish around white fruits create a wine that is tactile, generous, and elegantly refined.



The Poet's Wife rose

This cuvée echoes the "The Poet's Wife" rose, with its lemon-yellow petals and fruity fragrance of apricot and yellow fruits, lifted by a hint of vegetal freshness that recalls the wine's saline edge.

Radiant and vibrant, it embodies both the mineral tension and the generous roundness of this Meunier.

FOOD PAIRINGS

This 100% Meunier cuvée pairs beautifully with generous, flavourful cuisine:

A traditional Champagne-style pâté en croûte as an appetizer.

A poultry pie.

Duck with cranberries or meat in a red fruit sauce.

SERVING SUGGESTIONS

Serve at 10–12°C in a generously shaped glass, such as the "Jamesse Grand Champagne soufflé bouche" by Lehmann.

DRINKING WINDOW Long - 5 to 10 years