

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 FESTIGNY

WINEMAKING AND BLENDING

Blending	3 grape varieties - 80% Meunier, 15% Chardonnay, 5% Pinot Noir
Number of crus	Mono cru from Festigny
Grape origin	Plots : Les Forges, Huche Perdrix, Le Vigneux, Les Cinq Arpents
Terroir	Vallée du Flagot
Soil typicity	Clay, Limestone, Marl, Sand
Harvest year	2022
Winemaking	78% in stainless steel tanks - 22% aged 8 months in oak
Dosage	Extra-Brut - 2g/L
Bottling	July 18, 2023
Number of bottles	5763 bottles - 98 magnums



"FESTIGNY, IS OUR ANCHOR, OUR STORY. THIS CUVÉE IS ITS LIVING EXPRESSION, SHAPED BY ALL THREE CHAMPAGNE GRAPE VARIETIES, WITH MEUNIER AS THE GUIDING THREAD. HERE, EACH CLUSTER TELLS THE STORY OF OUR BOND WITH THE LAND, WITH NATURE, AND WITH THE RHYTHM OF THE SEASONS." TONY GAUDINAT



TASTING NOTES

 **APPEARANCE** A deep golden robe with warm glints, evoking the richness of a precious elixir.



NOSE

Top notes: A bright, lively and vibrant first nose, opening on zesty citrus and crisp white fruits.

Heart notes: As it opens up, the bouquet unfolds into velvety notes of apricot and yellow-fleshed fruits, enhanced by hints of sweet spices, white pepper and a touch of indulgent buttery richness.

Base notes: Warmer aromas emerge, leaving a soft and creamy persistence.



PALATE

The effervescence is fine and airy, with a texture close to cream. On the palate, the wine shows beautiful volume and a balanced tension, led by juicy apricot and a subtle, invigorating touch of pepper. A generous wine, tactile and aromatic, that extends the olfactory experience with gourmet structure and harmony.

FOOD PAIRINGS

With its creamy texture and generous aromatic expression, this cuvée boldly pairs with exceptional cuts of meats.

It is a perfect match for:

Marbled Kobe beef, served rare.

Slow-braised beef, cooked to tenderness.

Hand-cut beef tartare.

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



The Pat Austin rose

This cuvée echoes the "Pat Austin" rose, created by David Austin in tribute to his wife. Its copper-hued petals and its fragrance of apricot, pear and tea mirror the soft, fruity and spicy notes of this Meunier.

A radiant, sensual rose, in perfect aromatic harmony.