

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.



## COTEAUX CHAMPENOIS LES ROSES DE SAINT PHILIBERT

**VENTEUIL ROUGE**  
2022

### WINEMAKING AND BLENDING

|                   |                                  |
|-------------------|----------------------------------|
| Blending          | 100% Pinot Noir                  |
| Number of crus    | Mono cru from Venteuil           |
| Grape origin      | Plot : Les Plants l'Arangot      |
| Terroir           | Vallée de la Marne "Rive Droite" |
| Soil typicity     | Clay, Limestone, Marl, Sand      |
| Harvest year      | 2022                             |
| Winemaking        | Aged 22 months in oak barrels    |
| Bottling          | July 23, 2024                    |
| Number of bottles | 500 bottles                      |



*"THIS COTEAU IS OUR LITTLE FREE SPIRIT, UNPREDICTABLE, BUT ALWAYS ALIVE. IT COMES FROM THE 'LES PLANTS L'ARANGOT' PLOT IN VENTEUIL, AND EVERY YEAR IT'S A ROLLERCOASTER. SOMETIMES IT BRUSHES UP AGAINST ROSÉ, OTHER TIMES IT DARES TO BE RED... WE CALL IT, HALF-JOKINGLY, 'THE RED THAT ROSÉ' AND IT ALWAYS GOES DOWN EASY." TONY GAUDINAT*



### TASTING NOTES



A deep rosé hue, reminiscent of the rare shades found in terroir-driven still wines.



The nose opens with juicy black cherry, followed by notes of strawberry compote. A refined and expressive aromatic profile, led more by the delicacy of the fruit than by structure.



The tannins are fine and fresh, providing support without overpowering. The palate is fresh and gourmand, echoing the nose with subtlety and sincerity, without artifice.



### FOOD PAIRINGS

This delicate and light Coteau Rouge is made for moments of sharing, paired with simple, authentic cuisine.

It pairs naturally with:

A platter of aged cheeses and fine charcuterie, coppa, cured ham, or dry sausage.

Sunny Italian fare: roasted tomato pasta, melt-in-the-mouth eggplant, Neapolitan pizza, or even a herb-seasoned burrata.

### SERVING SUGGESTIONS

Serve at 8–10°C in a generously shaped glass, such as the "No. 2 soufflé bouche" from the A. Lallement Signature Collection by Lehmann.

**DRINKING WINDOW** Ready to drink now