

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 NESLE LE REPOUS

WINEMAKING AND BLENDING

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| Blending | 100% Chardonnay |
| Number of crus | Mono cru from Nesle-le-Repons |
| Grape origin | Plot : Devant Neuville |
| Terroir | Vallée du Flagot |
| Soil typicity | Clay, Limestone, Marl, Sand |
| Année de vendange | 2022 |
| Winemaking | 78% in stainless steel tanks - 22% aged 8 months in oak |
| Dosage | Extra-Brut - 1g/L |
| Bottling | July 18, 2023 |
| Number of bottles | 2474 bottles - 70 magnums |



"I WANTED TO SHINE A LIGHT ON THE CHARDONNAYS OF OUR VALLEY, THE ONES YOU DON'T ALWAYS EXPECT. I KNOW THIS CRU WELL, IT HAS THAT LITTLE SOMETHING EXTRA. WE SENSED IT AT HARVEST, AND THE PRESS CONFIRMED IT. I SELECTED THE PLOTS FOR THEIR BALANCE AND EXPRESSION, NOT FOR THEIR FRUIT. THIS WINE IS A RARE NUANCE, ALMOST CONFIDENTIAL." TONY GAUDINAT



TASTING NOTES



A bright golden robe with fine bubbles.



Top note: From the first nose, the intensity shines through, white pepper, fresh butter, and a crisp, sparkling lift.

Heart note: The aromas then evolve into a floral rather than fruity register, with springtime white blossoms such as hawthorn and vine flower, accented by a fresh green note.

Base note: Toasted nuances emerge, with warm bread, chocolate, and a subtle hint of candied citrus.



The palate is creamy and precise. The wine unfolds with tactile elegance, carried by a beautiful balance of freshness and softness.

A zesty finish brings a lively lift that extends the experience with brilliance.



Claire Austin rose

This cuvée echoes the "Claire Austin" rose, with its ivory blooms and delicate fragrance of white flowers, vanilla, and soft citrus. Its floral brightness, silky texture, and elegant freshness mirror the vibrancy and balance of this Chardonnay.

FOOD PAIRINGS

This luminous Chardonnay reveals its full precision alongside delicately prepared seafood:
Seared scallops with butter.
Lobster smoked over vine shoots.

SERVING SUGGESTIONS

Serve at 10–12°C in a tulip-shaped glass, such as the "No. 3 soufflé bouche" from the A. Lallement Signature Collection by Lehmann.

DRINKING WINDOW Long - 5 to 10 years