

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

FESTIGNY BLANC
2022

WINEMAKING AND BLENDING

Blending	100% Chardonnay
Number of crus	Mono cru from Festigny
Grape origin	Plot : Les Vigneux
Terroir	Vallée du Flagot
Soil typicity	Clay, Limestone, Marl, Sand
Harvest year	2022
Winemaking	Aged 11 months in new 205L oak barrels
Bottling	July 18, 2023
Number of bottles	500 bottles



"THIS WINE WASN'T PART OF THE PLAN. BUT WHEN WE TASTED THE TWO BARRELS, IT WAS OBVIOUS, IT HAD TO BECOME A COTEAU. THERE WAS A CLARITY, A VIBRANCY, JUST LIKE IN A CHABLIS. IT'S A CHARDONNAY FROM CHAMPAGNE, WITHOUT THE BUBBLES, BUT WITH EVERYTHING ELSE." TONY GAUDINAT



TASTING NOTES



A clear, pale yellow robe with brilliant shine.



The nose surprises with remarkable freshness and aromatic purity. Light white flowers, candied citrus, and a subtle saline note intertwine in a vibrant, refined expression, almost marine in character.



The palate delights with its precise structure, buttery texture, and elegant complexity. Ripe lemon, bergamot, and a delicate toasted note complete the tasting experience.



FOOD PAIRINGS

This precise and generous Coteau Blanc pairs beautifully with terroir-driven dishes that are both simple and refined: Garlic and parsley butter escargots. Aged Comté or local Chaource, even slightly warmed.

SERVING SUGGESTIONS

Serve at 12°C in a Burgundy wine glass, such as the "No. 3 soufflé bouche" from the A. Lallement Signature Collection by Lehmann.

DRINKING WINDOW Enjoy now or cellar for up to 10 years.