



LILBERT-FILS GRAND CRU PERLE NV

The style here is chiseled and intensely flavored, invariably rewarding bottle age, and Lilbert enjoys a discreet celebrity among savvy collectors.

-William Kelley, The Wine Advocate, December 2023

Champagne Lilbert-Fils was founded in 1746 and currently has two employees: Bertrand Lilbert and his father, who has now completed 61 harvests. They farm 8.6 acres—that's it!--averaging 45 years of age with some parcels dating to the 1930s. Total production averages 2,200 cases (Moët makes four million).



VINEYARD

- Site:** Strictly from old-vine parcels in the grand cru communes of Cramant, Chouilly and Oiry in the northern Côte des Blancs, farmed sustainably.
- Soil:** Champagne's famous campanian chalk.
- Varieties:** Old-vine Chardonnay.

CELLAR

- Vinification & Aging:** Tank fermentation, full malo. The wine rests on its lees in stainless steel for two to three years, and only then is it bottled to age on its lees from 18 to 30 months prior to disgorgement. Riddling done by hand. Bottled with low pressure (four bars rather than the normal six).
- Dosage:** 3-4 g/l.
- Production:** 830 six-pack cases.
- Profile:** Lilbert's old-vine, low-pressure cuvée; its rarest and most sought-after wine. Transparent, sleek and mineral.
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