



LILBERT-FILS GRAND CRU BLANC DE BLANCS EXTRA BRUT 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:** 60% of the vines are in Cramant, 30% in Chouilly, 10% in Oiry, all in the northern end of the Côte des Blancs.
- Soil:** Champagne's famous campanian chalk.
- Vines:** 8.64 acres of grand cru vines. Sustainable farming.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Tank fermentation, full malo. Parcels vinified individually in stainless steel; aged on lees in bottle for a minimum of three years beginning in April following the harvest. Riddling done by hand. Made entirely from first pressing from three consecutive vintages.
- Dosage:** 3-4 g/l.
- Production:** 1,650 cases of 750 ml, 165 cases of 375 ml.
- Profile:** Some of the finest Chardonnay in the world comes from the Côte des Blancs, and Lilbert's is a classic. A full-bodied Champagne with white flowers, hay, and taut green apples all underpinned with incisive chalkiness. A beautiful expression of Chardonnay.
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