

Champagne Lilbert-Fils Cramant



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

This winemaker of great tradition has long been the reference point for grand cru Cramant.

–Bettane & Desseauve

Lilbert makes classic Côte des Blancs champagnes of great purity, finesse and expression. They emphasize a brisk raciness and intensely chalky minerality, and while both the Perle and the vintage wine demonstrate the intensity and complex depth of old-vine chardonnay, they are focused much more on elegance and harmony than on power. The only problem with these wines is finding them, as the tiny production is eagerly snapped up upon release by a near-cult following of clientele around the world.

–Peter Liem, Champagne Guide 2014

Grand Cru Blanc de Blancs NV

The new release of Lilbert-Fils Blanc de Blancs non-vintage Extra Brut is from the fine base year of 2020, with fifty percent of the cuvée composed of 2020 juice and the other fifty percent being reserve wines from the previous two years of 2018 and 2019. Given that this three year stretch is probably the best back-to-back-to-back vintages Champagne has ever seen, Bertrand Lilbert had pretty good raw materials to draw upon for this bottling! It was disgorged in October of 2023 and finished with a low dosage of three grams per liter. The wine offers up a bright and complex bouquet of pear, apple, raw almond, bread dough, a complex base of limestone minerality and a topnote of white lilies. On the palate the wine is brisk, full-bodied, precise and complex, with an excellent core of fruit, superb mineral undertow and grip, refined mousse and a long, beautifully balanced and still fairly youthful finish. This is quite tasty out of the blocks, but will be even better with a few years' worth of bottle age. 2025-2050.

92 pts–John Gilman, View from the Cellar, March-April 2025

The following have also reviewed this wine:

- 90 pts- Kristaps Karklins, The Wine Advocate, November 2024
- 92 pts- Allen Meadows, Burghound #94, April 2024
- 91 pts- William Kelley, The Wine Advocate, December 2023
- 90+ pts- John Gilman, View from the Cellar, January-February 2023
- 91 pts- John Gilman, View from the Cellar, May-June 2022
- 92 pts- Antonio Galloni, Vinous Media, November 2021
- 93 pts- Alison Napjus, The Wine Spectator, November 2020
- 92 pts– Wine & Spirits, December 2020
- 92 pts– International Wine Review, January/February 2020

Blanc de Blancs “Perle” NV

I love Bertrand Lilbert’s old vine Perle bottling, which is now made exclusively from fruit grown in his home village of Cramant. The vins clairs for this wine see an extended élevage and the current release is from the base year of 2019. However, the base year only comprises one-third of the cuvée, with the balance one-third each of 2018 juice and older reserve wines. It was disgorged in the spring of 2024 and finished with a dosage of three grams per liter. The wine delivers a beautiful bouquet of pear, apple, chalky minerality, fresh-baked bread, dried flowers and plenty of upper register smokiness. On the palate the wine is crisp, seamless and full-bodied, with a lovely core of fruit, superb mineral drive and grip, elegant mousse and a long, complex and impeccably balanced finish. Because this wine sees an extended élevage and is bottled with a bit lower pressure than most Champagne (four bars versus a customary six bars), it is already quite drinkable, despite its quite modest dosage. That said, it will certainly blossom and add more generosity and complexity with some time in the cellar. Fine juice. 2025-2055.

93+ pts– John Gilman, View from the Cellar, March-April 2025

The following have also reviewed this wine

- 93 pts– Audrey Frick, jebdunnuck.com, December 2024
- 91 pts– Kristaps Karklins, The Wine Advocate, November 2024
- 93 pts– John Gilman, View from the Cellar, September-October 2024
- 93 pts– Allen Meadows, Burghound #94, April 2024
- 92 pts– William Kelley, The Wine Advocate, December 2023
- 92+ pts– John Gilman, View from the Cellar, January-February 2023
- 92 pts– Wine & Spirits, Winter 2022
- 94 pts– Antonio Galloni, Vinous Media, November 2021
- 92 pts– William Kelley, The Wine Advocate, April 2020

Blanc de Blancs Grand Cru Cramant 2018

Disgorged a few months before I tasted it with three grams per liter dosage, the 2018 Grand Cru Cramant Blanc de Blancs is dominated in its composition by a parcel of 87-year-old vines in Cramant. Unwinding in the glass with aromas of sweet yellow orchard fruit, green apple, white flowers and pastry cream, it's medium to full-bodied, bright and chalky, with racy acids and a pillowy mousse. This dependably long-lived bottling invariably delivers considerably more complexity with extended bottle age.

93+ pts– William Kelley, The Wine Advocate, December 2023

Blanc de Blancs Grand Cru Cramant 2017

Released after the 2018 vintage, Lilbert’s 2017 Blanc de Blancs Cramant Grand Cru was disgorged in June 2024 with three grams per liter dosage. Issuing from two old-vine parcels—one planted in 1936 (dominating the blend with about 75%) and the other in 1955 —this is a considerable effort from a vintage that Bertrand describes as “a year where two-thirds of wines in Champagne, mainly from red grapes, delivered mediocre results, often with a taint of champignon de Paris, but Chardonnays from grands crus performed very well.” Soaring from the glass with aromas of toasted nuts, dried white flowers, spices and peach, it is medium to full-bodied and layered, underpinned by racy acids and concluding with saline finish.

92 pts– Kristaps Karklins, The Wine Advocate, November 2024