

Maison Libbert-Fils

Cramant (Côte des Blancs)



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

Blanc de Blancs NV

"This is made of equal parts 2005 and 2004, blended from Cramant, Chouilly and Oiry. It's brisk and lively, showing vibrant notes of grapefruit, lemon peel and fresh apple, underlined by a firm presence of chalk. While it's an intensely soil-driven wine, this in no way detracts from its sheer drinkability, and I have a lot of trouble keeping any of this wine in the glass. It's outstanding in quality for a non-vintage brut."

Peter Liem, ChampagneGuide.net (rated one and one-half of three stars; last tasted 11/08)

"Light gold with a hint of green. Zesty citrus and lemongrass aromas are complemented by anise, white flowers and wet stone. Racy, sharply defined citrus flesh and zest flavors are sweetened by a note of tangerine and pick up a subtle floral quality on the back end. This dry, stony, grown-up Champagne would be superb with ray oysters and clams."

91 points- Josh Reynolds, Stephen Tanzer's International Wine Cellar (December, 2009)

"This small grower/producer is in Cramant, a grand cru village in the Côte des Blancs. Libbert's non-vintage Champagne, produced from 100 percent grand cru Chardonnay (from Cramant and other neighboring grand cru villages), is very dry, with clean, fresh lime and other citrusy aromas and flavors. Lots of elegance and finesse here. A textbook blanc de blancs Champagne."

94 points- EdMcCarthy, winereviewonline.com (May 9, 2006)

"Like its vintaged stable mate, this is also very restrained but beautifully pure aromatically with a similar profile if perhaps a bit less complex. The solidly effervescent flavors possess fine detail and abundant energy on the sappy and attractively dry finish. Moreover, this is only a bit less refined and just as long. I will give a slight nod to the greater staying power of the 2002 but this is really very attractive plus it will age if desired."

91 points- Allen Meadows, Burghound.com, Issue 36 (4th quarter, 2009)

2004 Blanc de Blancs

"Light, bright yellow with a fine bead. Highly expressive aromas of pink grapefruit, lemon zest, honeysuckle and dusty minerals. Nervy but surprisingly deep, offering palate-staining citrus and pear flavors and an exotic floral quality on the back end. The mineral element adds urgency to the long, sappy, very precise finish. I really like this wine's balance."

92 points- Josh Reynolds, Stephen Tanzer's International Wine Cellar (Nov/Dec 2009)

2002 Blanc de Blancs Cramant

“This is made from two vineyards in Cramant: three-quarters of it comes from old vines in Les Buissons, on the flanks of the Butte de Saran near Chouilly, and the rest of it is from Moyens, on the Cuis side of the village. The old-vine Cramant character is immediately apparent, with a dark, brooding depth and complete, nearly three-dimensional feel. There’s a hint of currant-like fruitiness in the center that becomes more prominent with air, surrounded by complex aromas of pear, lemon peel and verbena, all pinned down by an insistent note of chalk. It’s utterly gorgeous in its harmony and poise, demonstrating a strong personality while remaining discreetly refined and composed. Give it another decade or more in the cellar and you will be amply rewarded.”

Peter Liem, ChampagneGuide.net (rated two and one-half of three stars)

“This marvelous Champagne is among the most complex and interesting wines that I’ve tasted in 2007. It shows a superb combination of freshness and maturity, with primary fruit notes and a core of minerality still evident, but also lots of little nuances from development over time, with terrific toasty, nutty accents that make every sniff and sip a new experience.”

96 points– Michael Franz, winereviewonline.com (December 25, 2007)

“A high-toned, floral style, with a firm structure supporting freesia, cherry and lime aromas and flavors. Tightly wound, with intensity and a long, chalklike finish. Needs time. Best from 2010 through 2020.”

92 points– Bruce Sanderson, Wine Spectator (May 6, 2009)

“A restrained but impressively complex nose offers notes of white flower, toast, yeast and green apple and lemon rind hints that are also reflected by the relatively strongly effervescent yet creamy flavors that possess good punch and vibrancy on the still quite youthful finish that displays the same excellent complexity as the nose. This is lovely but still in need of another 3 to 5 years of cellar time.”

92 points- Allen Meadows, Burghound.com, Issue 36 (4th quarter, 2009)

2000 Blanc de Blancs Cramant

“An assertive, fruity style, offering orchard fruits and citrus, with an underlying mineral note. Firm and focused, with a lingering graphite aftertaste. Drink now through 2020.”

91 points- Bruce Sanderson, The Wine Spectator (December 31, 2008)

1999 Blanc de Blancs Cramant

“I continue to be immensely impressed with the wines of Lilbert-Fils. Described by a dear friend and Champagne lover as ‘a purer version of Taittinger’s Comtes de Champagne,’ the 1999 Blanc de Blancs Cramant Grand Cru displays a nose of ripe pears and lilies. Its sappy personality builds on the palate, revealing dense layers of rich apples, pears, and flowers before a tangy, vibrant burst of crisp green apples in the finish clean and reinvigorate the taster.”

Pierre-Antoine Rovani, The Wine Advocate (Issue 144)

93 points 1995 Blanc de Blancs Grand Cru Cramant – The Wine Advocate (Issue 144)

92 points 1997 Blanc de Blancs Grand Cru Cramant – The Wine Advocate (Issue 149)

93 points 1999 Blanc de Blancs Grand Cru Cramant – The Wine Advocate (Issue 162)

“Superripe elements of dried fruit grace this intense, mouthfilling blanc de blancs. Very dry and firmly structured, it’s dense, with flavor that goes on and on, leaving a lingering aftertaste of peach and fig.”

93 points- Bruce Sanderson, The Wine Spectator (November 15, 2005)

“Lilbert’s 1999 Vintage Blanc de Blancs, made from 100 percent Cramant grand cru grapes, is rich and powerful, as grand cru blanc de blancs Champagnes often are, and yet retains the elegant style of this fine grower/producer. It has started to take on a toasty, mushroomy character. Just lovely to drink right now.”

94 points- Ed McCarthy, winereviewonline.com (May 9, 2006)

“Pale gold. High-pitched lemon, pink grapefruit and lime zest aromas, with strong mineral and chalk tones adding complexity. Precise and highly concentrated, with flavors of key lime, green apple and subtle oyster shell. The finish shows great grip and a pleasingly bitter citrus zest note. Put this one away for a few years, then serve it with a cooked oyster dish.”

92 points- Josh Raynolds, The International Wine Cellar (Issue 123)

“This house makes stunning Champagnes from high-class Chardonnay sourced from Grand Cru vineyards located predominantly in the famous village of Cramant. The non-vintage bottling is always very dry and elegant, with a lean, linear profile that marks it as a serious wine for Champagne connoisseurs. It is a steal at \$47. This vintage-dated bottling from 1999 offers notably greater concentration and depth of fruit, with a richer, softer texture, yet it retains the same stylistic profile of lean, restrained elegance. Complex aromas and flavors of brioche, toasted nuts, lemon curd and fresh mushrooms are marvelously interesting.”

94 points- Michael Franz, winereviewonline.com (February 20, 2007)