

# LIÉBART-RÉGNIER

(À BASLIEUX-SOUS-CHÂTILLON, FRANCE)

[www.champagne-liebart-regnier.com](http://www.champagne-liebart-regnier.com)

CHAMPAGNE



LIÉBART - RÉGNIER

à Baslieux-sous-Châtillon

In 1960, the young winegrower Lucien LIÉBART settled with his wife Georgette RÉGNIER in BASLIEUX SOUS CHATILLON, a typical little village in the Marne Valley, and together they founded the LIÉBART-RÉGNIER Champagne House. When his father died in 1987, Laurent naturally took over the family vines, and was later assisted by his wife Valérie.

As an independent winegrower, Laurent works hard to ensure that his champagnes reproduce the expressiveness of their land. Laurent respects the environment and has turned to integrated vine growing. He is curious to learn and use alternative techniques such as incorporating lunar cycles during planting, tilling, cover planting, sexual confusion and so on, putting these methods into practice to cultivate his vines.

The grapes are pressed in a DIEMME 6 000Kg press approved by the INAO, the institute responsible for the 'controlled designation of origin' label. Vinification occurs in vats made mostly of stainless steel to regulate temperatures.

Champagne LIÉBART-Regnier is a wine Récoltant Handling (RM-25625-01 logo at the bottom of the back label). This RM symbol assures you that the product is entirely from the Champagne vineyard on our estate.

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## Brut Rosé NV

CSPC# 805260

6x750ml

12.0% alc./vol.

<b>Grape Variety</b>	45% Pinot Noir, 40% Meunier, 15% Chardonnay
<b>Winemakers</b>	Laurent Liebart
<b>Sustainability</b>	Certified HVE High Environmental values since 2015. Certified VDC Sustainable Viticulture in Champagne since 2018. Vineyard in organic conversion since 2020.
<b>Vineyards</b>	Today, the estate covers an area of 10 hectares planted with the traditional grape varieties for this clay-limestone soil, i.e. 60% Meunier, 20% Pinot Noir, 20% Chardonnay, divided between the parents' native villages, Vauciennes and Baslieux sous Chatillon.
<b>Harvest</b>	Harvesting is only done by hand in the Champagne Region. Chablis and Cordon de Royat are the chosen pruning methods depending on the grape variety and the plot's exposure. Laurent is meticulous and passionate, has a strong sense of his roots and is very attached to the land. Grapes were harvested in 2017 & 2018.
<b>Vinification/ Maturation</b>	This lovely rosé is made in the traditional Champagne method, using the traditional grape varieties of the region. They start by making a still red wine, made from old-vine Pinot Noir from the Le Grey vineyard, which is then added to the still, white base wine to give it that beautiful pink colour. Then, the process of the second fermentation starts, adding wonderfully complex, bready, yeasty flavours to the bright fruit character already present in the wine. Aged for 3 years in the cellar.
<b>Tasting Notes</b>	Orangy salmon pink with copper hues. Delicate fizz and discrete bubbles. The aromas take us through floral and fruity to spicy, beginning with violet and lilac, developing into gourmand grenadine, blood orange and cherry before ending with a slightly peaty cinnamon. The palate opens with quaffable white and yellow fruits. This rich, creamy caress then comes alive with a beautiful firm minerality and delicate salt and liquorice bitterness. The taut blueberry and black-currant finish, marks this Brut Rosé out as a wine with character.
<b>Dosage</b>	7.0 g/l
<b>Degorgement</b>	17th January 2023



**Serve with** This is a perfect summer sipper, a perfect late-afternoon-on-the-patio kind of wine, that also goes exceedingly well with just about any food you can imagine!!!! A Rosé Champagne with a distinctive personality which is still very easy to drink. Perfect with grilled prawns served with orange and grapefruit carpaccio, tuna sushi or a strawberry tiramisu, or a red fruit coulis. Also great with BBQ and seasonal salads.

**Scores/Awards** **88 points** - Roger Voss, Wine Enthusiast - September 2023

**Bronze Medal** - Concours General Agricole - 2022

**14 points** - Gault & Millau (score only) 2022

**1 star** - Le Guide Hachette des Vins - 2023

**Reviews** *"Lightly structured, this Champagne is a ripe wine with hints of spice and red-currant flavors. The wine is ready to drink."*  
- RV, Wine Enthusiast

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