

LIÉBART-RÉGNIER

(À BASLIEUX-SOUS-CHÂTILLON, FRANCE)

www.champagne-liebart-regnier.com

CHAMPAGNE



LIÉBART - RÉGNIER

à Baslieux-sous-Châtillon

In 1960, the young winegrower Lucien LIEBART settled with his wife Georgette REGNIER in BASLIEUX SOUS CHATILLON, a typical little village in the Marne Valley, and together they founded the LIEBART-REGNIER 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 LIEBART-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.

Blancs de Blanche (Chardonnay Brut NV)

CSPC# 765793

6x750ml

12.0% alc./vol.

Grape Variety	100% Chardonnay
Winemakers	Laurent Liebart
Sustainability	Certified HVE High Environmental values since 2015. Certified VDC Sustainable Viticulture in Champagne since 2018. Vineyard in organic conversion since 2020.
Vineyards	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.
Harvest	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. The grapes were harvested in 2015 & 2016.
Vinification/ Maturation	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. Aged for 4 years in the cellar.
Tasting Notes	Opens with a prevalence of citrus notes (lemon and grapefruit) which is rapidly followed by a hint of liquorice and ginger. This champagne is silky-smooth, rich, and indulgent on the palate.
Winemaker's Notes	A versatile Chardonnay with a nice firmness and perfect harmony between nose and palate. A very round, full-bodied Champagne.
Dosage	6g
Degorgement	17th January 2023
Serve with	This champagne will delight you as an aperitif or to accompany fish or seafood dishes – particularly seared scallops with vanilla sauce... We recommend serving champagnes at 6°C (43°F). This can be achieved by storing the champagne in the fridge and serving it directly from the fridge.
Scores/Awards	91 points - Roger Voss, Wine Enthusiast - September 2023 15.5/20 points - Gault & Millau (score only) 2022 Bronze Medal - Bettane & Desseauve, Prix+Plaisir 2022



Reviews *"Bright apples and a light spice give this Blanc de Blancs Champagne a mineral, steely character. The bottling is tangy with perfumed acidity coming through at the end. Drink now."*
- RV, Wine Enthusiast

