

LIÉBART-RÉGNIER

(À BASLIEUX-SOUS-CHÂTILLON, FRANCE)

www.champagne-liebart-regnier.com

C H A M P A G N E



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.

Demi Sec NV

CSPC# 805259

6x750ml

12.0% alc./vol.

Grape Variety	<i>60% Meunier, 20% Pinot Noir, 20% Chardonnay</i>
Winemakers	Laurent Liebart
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. Grapes were harvested in 2016 & 2017.
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 3 years in the cellar.
Tasting Notes	Opaline yellow with gentle golden hues. On the nose, an attack of exotic fruit, predominantly pineapple and mango, with more conventional vine peach and apricot. The palate has a gentle opening carried by the sweetness and a subtle tartness. Montmorency cherries and bergamot define the palate. A nice acidity underpins the wine and balances out the tartness.
Dosage	32.0 g/L
Degorgement	January 20 th , 2022
Serve with	A Champagne for hardcore dessert lovers. For a more unusual pairing, it marries well with the sweet, savoury, and sour flavours of Asian dishes such as stir-fried lemon chicken. Also perfect with a tarte tatin and bergamot ice-cream.
Scores/Awards	87 points - Roger Voss, Wine Enthusiast - October 2021
Reviews	<i>"An off-dry Champagne, this reveals a gentle aspect along with pear and kiwi fruit flavors. It is textured, but extra dosage has softened the intense fruitiness to give a wine that will work well as an aperitif. Drink now." - RV, Wine Enthusiast</i>



Brut Nature “Sur Le Grand Marais” NV

CSPC# 836545

6x750ml

12.0% alc./vol.

Grape Variety	100% Pinot Meunier
Winemakers	Laurent Liebart
Vineyards	This family parcel “SUR LE GRAND MARAIS” located in Baslieux sous Chatillon— meaning on the great swamp – was drained 80 years ago. Bordered by a road leading to Reims, its predominantly clay soil is ideal for the Pinot Meunier grape. Located at the foot of the slopes, the vines were regularly exposed to spring frost and so there was a hut for storing “chaufferettes” (large candles) sheltered from the rain by a walnut tree. Today all that remains is the walnut tree for protection from the sun. 1.16 ha “Sur le Grand Marais” parcel in 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.
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 2 years in the cellar.
Tasting Notes	This 100% Pinot Meunier is produced on vineyards with High Environmental Value (HVE) certification and, with no liqueur added, offers you the full intensity of its well-defined aromas. Golden yellow with brown hues. The nose opens with confit fruit and cinnamon and apple compote before developing acidic fruit then stony notes. On the palate the attack is fresh and rich, becoming dense and elegant with a powerful fizz. Sustained by a tension, the butter and honey flavours bring with them notes of tobacco, cacao bean and meringue.
Dosage	0 g/L. Natural.
Degorgement	November 3 rd , 2020
Serve with	Sur le Grand Marais is perfect with a half-cooked foie gras terrine with figs, pork fillet with wild mushrooms and an aged Comté cheese.
Scores/Awards	Bronze Medal – Concours Vignerons Independent 2019.



Le Sols Brun (formerly Brut) NV

CSPC# 765792

6x750ml

12.0% alc./vol.

Grape Variety	60% Pinot Meunier, 20% Pinot Noir, 20% 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. Vineyards have been in Organic conversion since 2020.
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. Harvests: 2017, 2018
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 3 years in the cellar.
Tasting Notes	Lustrous yellow with light gold hues. Generous, regular fizz settling into a rather plentiful ring of surface bubbles. a subtle nose led by apricot and yellow peach. Delicate aromas of menthol and biscuit make for a rich, truly moreish Champagne. lively with citrus tension, primarily from the pomelo notes. Full-bodied with a tartness to get your juices flowing. It is characterful and multi-dimensional with a youthful exuberance. A great easy-to-drink all-rounder.
Dosage	6.0 g/l
Degorgement	17th January 2023
Serve with	Excellent as an aperitif or served at a posh cocktail party, it will also hold its own at the table. It enhances the flavour of the food and is perfectly paired with a beef carpaccio marinated in first press olive oil with a sprig of thyme. A delightful champagne for sharing on any occasion. 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	90 points - Roger Voss, Wine Enthusiast - September 2023 Silver Medal - Concours General Agricole - 2022 15 points - Gault & Millau (score only) 2022 2 stars - Le Guide Hachette des Vins - 2023
Reviews	<i>"With its ripe Meunier from the Marne Valley, this is a softly textured wine. It has a fine perfumed character, ripe white fruits and a fine finishing line in acidity. Drink now."</i> - RV, Wine Enthusiast



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, <i>Wine Enthusiast</i> - September 2023 15.5/20 points - Gault & Millau (score only) 2022 Bronze Medal - Bettane & Desseauve, <i>Prix+Plaisir</i> 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, <i>Wine Enthusiast</i>



Brut Rosé NV

CSPC# 805260

6x750ml

12.0% alc./vol.

Grape Variety	45% Pinot Noir, 40% Meunier, 15% 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. Grapes were harvested in 2017 & 2018.
Vinification/ Maturation	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.
Tasting Notes	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.
Dosage	7.0 g/l
Degorgement	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	<i>"Lightly structured, this Champagne is a ripe wine with hints of spice and red-currant flavors. The wine is ready to drink."</i> - RV, Wine Enthusiast



Excélie 2016

CSPC# 765794

6x750ml

12.0% alc./vol.

Grape Variety	75% Pinot Noir, 25% 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. Harvest: 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 5 years in the cellar.
Tasting Notes	The colour is a lustrous yellow with bronze and gold ochre hues. A lively, delicate fizz with regular bubble strings settling into a delicate cordon around the rim of the glass. Aromas of ripe wheat and slightly peaty notes give character, which is further reinforced by the Pinot Noir. The confit fruit, musk and cinnamon deliver its trademark maturity and olfactory complexity. A smooth and fleshy mouthfeel with a dense, silky texture. Dried fruits, grains, wet tobacco, and ginger notes make for a rich and varied aromatic spectrum. The Chardonnay-led finish has zippy notes of orange zest and cinchona bark.
Dosage	5 g/L Brut
Degorgement	3rd April 2023
Serve with	Served at 8-9°C. Excélie can be enjoyed with a rabbit and Espelette pepper terrine or an almond and blackcurrant financier.
Scores/Awards	91 points - Roger Voss, Wine Enthusiast - September 2023 <i>"A blend that is dominated by Pinot Noir gives this Champagne structure and rich white fruits. It is full, with tight acidity and layers of fresh apple flavors. Still young, the wine will be better from 2025."</i> - RV, Wine Enthusiast



Confidencia NV

CSPC# 792571

6x750ml

12.0% alc./vol.

Grape Variety	80% cask-fermented Chardonnay, 20% Pinot Noir
Winemakers	Laurent Liebart
General Info	This is the Liébart-Régnier signature cuvée, a complex, full-bodied representation of our know-how and expertise: the blend of grape varieties from an exceptional year and a combination of wine-making techniques.
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.
Vinification/ Maturation	Made with a majority of white Chardonnay the Confidencia is now a non-vintage. The winery has blended Chardonnay grapes (vintages 2010, 2011, 2012, 2014), that were fermented in small new Burgundian 228L oak barrels, with the Pinot Noir from 2014 which was aged in stainless steel tanks. Lots of care and attentiveness go into the making of this trustworthy and individual vintage. The blending of these noteworthy grape varieties from exceptional years and the combination of different wine making methods give a strength of flavour and a unique taste which will thrill connoisseurs and won't leave wine lovers disappointed. Aged for 6 years in the cellar.
Tasting Notes	Amber yellow with lustrous green, bronze hues. Lovely fizz on pouring with persistent bubbles which settle into a dense, delicate cordon around the rim of the glass. ON Aromas of cream rapidly gives way to balsamic with notes of eucalyptus, geranium, and lemony vanilla. There is a definite presence of wood, but it is delicate and nuanced. It adds complexity and sets the imagination in motion. The initial sensation is of grippy, zippy con-fit citrus but a gentle walnut liqueur and mandarin peel tartness quickly comes to the fore. This is achieved by controlled oxidation when the wine is aged in casks before blending, which also explains the balsamic dimension with its notes of peat and spicy tobacco.
Dosage	7 g/L
Degorgement	April 22 nd , 2021
Serve with	Serve at 9-10°C with a fish carpaccio sprinkled with Espelette pepper, a veal noisette gently flavoured with saffron or some varieties of fromage frais.
Scores/Awards	92 points - Roger Voss, <i>Wine Enthusiast</i> - October 1, 2021
Reviews	<i>"The Chardonnay in this blend was aged in wood, giving the wine a spicy character and round structure. With acidity balanced with ripe apple fruits, the wine is both fresh and beginning to show some maturity. Drink now."</i> - RV, <i>Wine Enthusiast</i>



Excelia 2012 – Magnums

CSPC# 805336

3x1500ml

12.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: 6.0 g/l
Grape Variety	70% Pinot Noir, 30% Chardonnay		
Winemakers	Laurent Liebart		
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.		
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 5 years in the cellar.		
Tasting Notes	Pale satiny yellow with ochre, bronze and golden hues. A delicate, lively fizz with regular strings of bubbles settling into a fine cordon. Ripe wheat and delicate peaty notes define a marked Pinot Noir character while the candied fruit, musk and cinnamon celebrate the well-developed maturity and aromatic complexity of this cuvée. The palate is velvety soft and full-bodied with a deep, silky texture. Dried fruit, cereals, damp tobacco and ginger make for a rich and varied palate before the Chardonnay takes over in a lively orange zest and cinchona finish.		
Degorgement	November 14 th , 2017		
Serve with	Excélie can be drunk without problem, whatever the hour, day or night, to celebrate a special moment. A Champagne for grand occasions, but also perfect for intimate gatherings and tête-à-têtes, served with a scallop and champagne soufflé.		
Reviews	92 points - Roger Voss, Wine Enthusiast - August 2018 <i>"This elegant blend of Pinot Noir and Chardonnay is the top Champagne from this Marne Valley producer. It has a good balance between its acidity and zesty texture. The mineral character along with citrus fruit give this still-young wine aging potential."</i> - RV, Wine Enthusiast		

