



CHAMPAGNE
LIÉBART - RÉGNIER

à Baslieux-sous-Châtillon

PAST VINTAGES

Brut Rosé NV

CSPC# 805260

6x750ml

12.0% alc./vol.

Grape Variety	<i>45% Pinot Noir, 40% Meunier, 15% Chardonnay</i>
Winemakers	Laurent Liébart
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	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	8g/L
Degorgement	August 4 th , 2021
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.
Scores/Awards	89 points - Roger Voss, Wine Enthusiast - December 2019
Reviews	<i>"A fruity rosé, this is full of red-berry flavors lifted even further by a shot of red currants. It is balanced, with fruit contrasting well with the bright texture. Drink the wine now."</i> - RV, Wine Enthusiast





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Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: 8.0 g/l
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Winemakers	Laurent Liebart		
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Degorgement	November 7 th , 2017		
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. Great for outdoor eating, for instance with grilled meat, tabbouleh, a fresh fruit soup or a red fruit bavarois.		
Scores/Awards	88 points - Roger Voss, Wine Enthusiast - August 2018 89 points - Richard Jennings, rjonwine.com - June 2013 Silver Medal - Concours General Agricole, Paris 2016 Bronze Medal - International Wine & Spirits Competition 2016		
Reviews	<i>"In the house style, this is a dry wine, crisp and fruity. It brings out red-currant flavors as well as a strong mineral texture. Crisp acidity and a zesty aftertaste give the wine a fresh aftertaste. Drink now."</i> - RV, Wine Enthusiast		



"Light medium pink color with abundant, speedy, tiny bubbles; tart cherry, red berry, yeasty nose; creamy textured, yeasty, tart red berry, mineral, tart cranberry palate with medium acidity; medium-plus finish"



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- RJ, Rjonwine.com
